

# ALL SET

RESTAURANT & BAR



## RESTAURANT WEEK

THREE-COURSE LUNCH \$22

### APPETIZER

#### MANCHEGO CROQUETTE

Sweet & Spicy Honey Tomato Jam

#### GRILLED OCTOPUS (GF)

Chickpea Puree, Chorizo Butter, Smoked Paprika Oil, Celery Leaves

#### TOMATO BASIL SOUP

Brioche Grilled Cheese Croutons

### ENTREE

#### SHRIMP & POLENTA (GF)

Andouille Sausage, Green Peppers, Celery, Onion, Cajun Cream Sauce

#### PAN-ROASTED CHICKEN (GF)

Airline Chicken, Kale, Mashed Potatoes, Chicken Jus

#### TROUT MEUNIERE (GF)

Pan-Seared, Garlic String Beans, Rosemary Potatoes

#### SHORT RIB RAGU

Slow Braised, Campanelle, Carrots, Celery, Onion, Red Wine Demi Glace, Parmesan

### DESSERT

#### FRIED OREOS

Tempura Battered, Chocolate Ganache

#### BREAD PUDDING

Vanilla Custard, Caramel Sauce, Vanilla Gelato

#### SORBET TRIO (GF)

Artisanal Selection

Please notify us of any allergies. \*State food code requires us to inform you that consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

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