

# Harford County Restaurant Week @ Pairings Bistro

## August 18th - 27th

### 3 Course Mussel Dinner

\$20.00

..... **First Course** .....

Flash Grilled Romaine Caesar  
brioche crumble, fried capers

Gazpacho

tomato, cucumber, cilantro cream

..... **Second Course** .....

your choice of the following mussels  
served with belgian frites

Brussels

elgian ale, shallots, bacon, blue cheese

Cape Cod

white wine, garlic, lemon, herbs,  
sriracha pepper

Marinére

garlic, shallot, parsley, white wine

Coconut Curry

coconut milk, shallot, curry, lemon

Old Bay

old bay, green onion, garlic,  
national bohemian, bay leaf

..... **Third Course** .....

Basil Fruit Tart

basil macerated fruit, lemon curd

Crème Brûlée

seasonal flavor

### 4 Course Dinner

\$35.00

..... **First Course** .....

Cream of Crab  
lump crab meat, dry sherry

Gazpacho

tomato, cucumber, cilantro cream

Roasted Beets

whipped goat cheese, chimichurri, vanilla honey

..... **Second Course** .....

Flash Grilled Romaine Caesar

brioche crumble, fried capers

Caprese

heirloom tomato, lemon basil gremolata,  
house pulled mozzarella, balsamic reduction

Fried Oysters

pico de gallo, whipped guacamole, salsa roja

..... **Third Course** .....

Bistro Steak Au Poivre

truffle frites, brandy demi glaze

Chicken Madeira

seared chicken breast, herb risotto,  
mushroom duxelle, madeira demi

Grilled Vegetable Risotto

seasonal grilled vegetables,  
roasted garlic + herb risotto

Pan Seared Salmon

pickled tomato & cucumber salad, herb  
compound butter, smoked salt + garlic frites

..... **Fourth Course** .....

Basil Fruit Tart

basil macerated fruit, lemon curd

Crème Brûlée

seasonal flavor

Flourless Chocolate Cake

berry compote, ganache, toasted almonds,  
chantilly cream

