

CHEF RANDALL MATTHEWS

MONDAY, FEBRUARY 26TH-SUNDAY, MARCH 4TH

APPLES & ENDIVE MIDNIGHT MOON BLEU, CANDIED WALNUTS, GREEN GODDESS 12
MARINATED KALE QUINOA, REHYDRATED SULTANAS, WHIPPED GOAT CHEESE, TOASTED ALMONDS 14
CHARRED CAULIFLOWER TARTINE CARAMELIZED ONION CREME FRAICHE, HARISSA, HOUSE MADE FOCACCIA 11
CITRUS CURED ROCKFISH YUZU PONZU, CHILI OIL, BLACK RICE CRACKER 16
BUTTER POACHED LOBSTER TART ROASTED CAULIFLOWER, WINTER CITRUS, CHILIS 22
WILD MUSHROOM RAGOUT CREAMY POLENTA, AGED CHEDDAR, FARM EGG, PICKLED SHALLOTS 17
ROASTED PARSNIP AGNOLOTTI CRISPY BACON JAM, BLACK TRUFFLE BUTTER, CHIVES, ESLETTE 18
SQUID INK TAGLIATELLE SPICY CRAB SUGO, GULF SHRIMP, LEMON HERB CRUMBLE, FENNEL FROND 22
OCTOPUS A LA PLANCHA PAPAS BRAVAS, GARLIC FAT, SEA BEAN, CHORIZO VINAIGRETTE 19
STRIPED BASS GRILLED ARTICHOKE, TOMATO RAISINS, FENNEL, CITRUS NAGE 26
MOROCCAN SPICED LAMB GOLDEN COCO BEAN, PRESERVED LEMON, BURNT CIPOLLINI ONION, MINT 28
PAN ROASTED CHICKEN PARISIENNE GNOCCHI, BRUSSELS SPROUTS, FERMENTED GARLIC GREMOLATA 23
BUTTER BASTED STRIP LOIN TURNIP GRATIN, CARROT SOUBISE, SMOKEY MUSHROOMS, AU POIVRE 31
EVERYTHING BOURBON BROWNIE PEANUT BUTTER MOUSSE, CHOCOLATE GANACHE, SALTED PRETZEL 9
ULTIMATE MACARON COMPRESSED PEAR, ROASTED ALMONDS, DARK CHOCOLATE, VANILLA ICE CREAM 9
BUTTERMILK SEMIFREDDO MEYER LEMON CURD, TANGELO GRANITA, CANDIED ORANGE 9
SALTED CARAMEL PROFITEROLES CARAMEL ICE CREAM, NUTELLA, SEA SALT 9

FOR EVERY MEAL SERVED DURING CHEF MATTHEWS' TAKE-OVER, ALL SET WILL DONATE \$1 TO GOODPROJECTS.

PLEASE NOTIFY US OF ANY ALLERGIES. 20% GRATUITY ADDED TO SPLIT CHECKS OF 5 OR MORE. *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. RAW/SHELLFISH DISHES CANNOT BE TAKEN TO-GO.

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