



Starters

Grilled Spanish Octopus Flash Fried Pork Belly Yellow Squash Charred & Pickled Sweet Onion Fava Bean Purée Marcona Almonds Banyuls Reduction	14
Fried Green Tomato “BLT” Salad Whipped Goat Cheese Upland Cress Applewood Bacon Arugula Gel Warm Sherry-Chive Vinaigrette	13
Sautéed Jumbo Sea Scallops Aged Balsamic Huckleberries Cashew-Cumin Purée Baby Bok Choy BB Powder	18
Little Wild Things Spring Salad Blend Candy Stripe Beets Shaved Radish Toasted Sunflower Seeds Citrus-Honey Vinaigrette	13
Yellowfin Tuna Tartare Crispy Black Garbanzo Beans Pickled Chioggia Beets Toasted Benne Seeds Ginger Gel Yuzu Pearls Seaweed Salad	15
Pan Roasted Hudson Valley Foie Gras Smoked Salt & Pink Peppercorn Strawberry-Rhubarb Jam Minus 8 Reduction Grilled Cornbread	22
Caesar Salad Hearts of Romaine Savoy Kale Parsley Chives Tomato Powder Shaved Parmesan Anchovy Focaccia Croutons Creamy Garlic-Fennel Pollen Dressing	13
Classic Maine Lobster Bisque Lobster Meat Brandy Candied Fennel & Roasted Bell Pepper Corn Shoots	13
Sliced Prosciutto Di Parma & Burrata Cheese Mizuna Lettuce Glazed Sicilian Pistachios Compressed Pineapple w/ Falling Bark Farm Hickory Syrup	14
Daily Oysters on the Half Shell Selection Classic Cocktail Sauce & Red Wine Onion Mignonette	17/32

Occidental is honored to support local farmers
Irwin Mushrooms | Millers | Goot Essa | Roseda Farm
Anson Mills Farm | The Chef's Garden | Glenburnie Farm | Jamison
Painted Hill Farm | Free Bird Farms | New Frontier Bison

Spring 2017



Entrées

Pan Roasted Boneless Amish Chicken Grilled Sweet White Corn Fava Bean & Fresh Garbanzo Sweet Potato Hash Herbed Chicken Glace	30
Sautéed West Coast Halibut Warm Baby Artichoke Barigoule Micro Chervil Charred Meyer Lemon Vinaigrette	35
Grilled Roseda Farm NY Strip Steak Celery Root Purée Shiitake Mushrooms Foie Gras Sauce	45
Pan Seared Yellowfin Tuna Romesco Puree Glazed Fennel Herb Salad Basil Butter Sauce	36
New Brunswick Salmon “Ramen Style” Thai Basil Rainbow Swiss Chard Sunflower Sprouts Benne Seed Crumble Black Garlic & Sriracha Miso Broth	34
Jumbo Lump Crab Cakes Avocado Mousse Piquillo Gel “Little Wild Things” Sprout Salad Yuzu Pearls	44
Grilled 8oz Filet Mignon Ramps Kabocha Squash Purée Creamy Quinoa Black Truffle Sauce	48
Jamison Farm Lamb Duet Roasted Loin & Braised Belly Strawberries Fiddlehead Ferns Marinated Spaghetti Squash Mint Gel Lamb Jus	39

Sides

Please Ask Server for Daily Selections

Executive Chef Rodney Scruggs
Sous Chefs: Ramon Fuentes & Estanislao Cardoza

20% gratuity will be added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially, if you have certain health conditions or allergies.

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