



Restaurant Week

August 14th – August 20th

Starters

Frisée Lettuce & Red Belgian Endive Salad

*Poached Fresh Farm Egg | Lamb Bacon | Shaved Apple & Radish
Warm Sherry & Pickled Mustard Seed Dressing*

Chilled Local Melon & Cucumber Soup

Strawberry & Pepper Relish | Basil Seeds

Saffron Bucatini Pasta

Local Marinated Cherry Tomatoes | Shaved Baby Fennel | Citrus Broth | Opal Basil

Beer Braised Pork Cheek

Avocado Mousse | Corn Espuma | Piquillo Gel | Micro Cilantro

Sautéed Line Caught Calamari & Ink

Sea Beans | Watercress Gel | Espelette | Creamy White Polenta

Entrées

Braised Boneless Beef Short Rib

*Mushroom & Summer Truffle Purée | Wilted Greens | Smoked Trumpet Mushroom | Foie Gras Sauce
Add a Petite Crab Cake, Lobster Tail or 2 Jumbo Shrimp \$15*

Roasted Amish Yuzu Brined Half of Chicken (Bone-In)

Confit Baby Purple Carrots | Green Tea Rice | Sunflower Sprouts | Saki Reduction

North Carolina Trout Filet Stuffed with Shrimp Mousse

Sweet Onion Soubise & Charred Relish | Crispy Romanesco | Herbed Shrimp Glace

Grilled and Glazed Gulf Coast Shrimp

Benne Seed & Crushed Peanuts | Summer Savoy Cabbage Slaw | Peach Coulis

Hen of the Woods Mushroom

Chicken Fried Style | Chioggia Beets | Curry Yogurt Sauce

Desserts

Tart Apple & Bel Paese Cheese Turnover

Star Anise Caramel | Mascarpone Ice Cream

Chocolate Torte Trio

Rhubarb & Raspberry Gel | Chocolate Sorbet

Cheese Plate

Robiola Bosnia | Jeff's Gouda | Cherry Compote | Pecan Brittle | Toast Points

Additional Sides

Fried Green Tomatoes 5

Tomato Gel

\$35 (tax and gratuity not included)

Executive Chef Rodney J. Scruggs

Chef de Cuisine Chad Weise

 OccidentalGrill  @OccidentalGrill  OccidentalGrillDC

Summer 2017



Limited a la Carte

August 14th – August 20th

Starters

Chef's Garden Summer Green Salad Blend	13
Baby Heirloom Carrots Chioggia Beets Toasted Sunflower Seeds Der Alpen Kase Cheese Citrus Vinaigrette	
Jumbo Lump Crab Cake	18
Grapefruit & Pink Peppercorn Scented Yogurt Hearts of Palm Toasted Almonds Avocado Mousse Micro Basil	
Pan Seared Jumbo Sea Scallops	16
Tangerine Gel Pea Purée Floral Chanterelles Hazelnuts Champagne Vinaigrette	
Daily Oysters on the Half Shell Selection	16/30
Classic Cocktail Sauce Vidalia Onion Mignonette Limoncello Sorbet	
Classic Maine Lobster Bisque	13
Lobster Claw Meat Candied Fennel Compote Micro Deep South Mix	
Compressed Sugar Baby Melon & Local Heirloom Tomato Salad	13
Arugula Pesto Feta Mouseline Benne Seed Granola XXO Olive Oil	
Grilled Spanish Octopus	14
Flash Fried Pork Belly Chimichurri Corn Purée Fresno Chili Relish Sorghum Lacquer Red Sorrel	
Caesar Salad "Our Way"	13
Hearts of Romaine Savoy Kale Parsley Chives Anchovy-Focaccia Croutons Shaved Parmesan Cheese Creamy Lemon Garlic-Fennel Pollen Dressing	

Entrées

Iced Tea Brined Pork Tenderloin Wrapped In Smoked Bacon	32
Kimchi Slaw Baked Bean Purée 3 BBQ Sauces – Plum, Mustard, Sorghum & Chipotle	
Grilled 8 oz Filet Mignon	44
Creamy Italian Barley w/ Celery & Fennel Shaved Summer Black Truffle Kohlrabi Purée Marrow Sauce	
Grilled 6 oz Filet Mignon	40
Grilled 10 oz Flat Iron Steak	35
Crispy Skin Maine Redfish Filets	30
Sweet White Corn & Okra Maque Choux Carolina Shrimp Corn Shoots	
Grilled Roseda Farm NY Strip Steak	40
Crispy Romanesco Shaved Radish Miller Farm Eggplant Purée Smoked Stony Point Bacon Jam Veal Glace	

Sides

Mac & Cheese 4
Goat Cheese | Herbed Bread Crumbs

Lobster Mashed Potatoes 14
Lobster Butter | Yukon Gold Potatoes
Crème Fraîche | Chives

Sautéed Brussel Sprouts 4
Crispy Lamb Belly | Apricots | Banyuls-Honey Glaze

Grilled White Asparagus 5
Charred Meyer Lemon Vinaigrette



Summer 2017