

Winter Restaurant Week

January 22nd – 28th, 2018 | Three Course Prix Fixe Dinner \$35

STARTERS

Grilled Spanish Octopus & Cheshire Pork Belly

Sunchoke Purée, Pickled Green Tomato Relish, Sorghum Lacquer

Prosciutto di Parma & Mache Salad

Whipped Ricotta, Crostini, Salsa Verde, Candied Pistachios

Seafood Gumbo

Carolina Shrimp, Jumbo Lump Crab, Fried Local Oyster, Gold Rice

Three Cheese Gnocchi

Sheep's Milk Ricotta Gnocchi, Roasted Chestnut & Taleggio Fonduta, Parmigiano Crisp

ENTRÉES

Porter Braised Beef Short Rib

*Blue Corn Grits, Confit Baby Carrots, Celery Root "Chips," Red Wine Demi-Glace
Add a Petite Crab Cake, Lobster Tail or Two Jumbo Shrimp (\$15 Supplemental)*

Herb Roasted Murray's Chicken

Yellow Foot Mushrooms, Yukon Gold Spätzle, Salsify Purée, "Minus 8" Chicken Jus

Chesapeake Bay Rockfish

Sea Island Red Peas, Acorn Squash Purée, Crispy Brussel Sprouts, Creole Butter Sauce

Risotto

Aged Acquerello Carnaroli Rice, Umbrian Black Truffle Cream, Smoked Mozzarella

ADDITIONAL SIDES

Supplemental Charge

Lobster Mac & Cheese \$13

Creamy Fontina, Chives

Crispy Brussels Sprouts \$8

Smoked Bacon, Caramelized Onion

Charred Rapini \$8

Preserved Lemon Breadcrumbs

DESSERTS

Butterscotch Budino

Salted Caramel, Chocolate Shortbread Cookie

Almond Frangipane Tart

Raspberry Jam, Whipped Crème Fraiche Topping, Spiced Honey Sorbet

Dulce de Leche Chocolate Bar

Amaretto Caramel Sauce, Pistachio Streusel, Orange Creamsicle Ice Cream



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