

THE WILLARD COLLECTION



OCCIDENTAL GRILL & SEAFOOD

Come to the Occidental Grill & Seafood for a romantic dinner; Friday through Sunday, February 12 - 14.

Join us for a four course pre-fix dinner menu, including a complimentary glass of sparkling wine. Price is \$79 per person, not including applicable taxes and service. A full à la carte menu is available Friday and for the first seating on Saturday.

Please call (202) 783-1475 for reservations or visit www.occidentaldc.com.

For those who have made reservations, be sure to take advantage of the special \$229 overnight rate at the Willard Friday, Saturday or Sunday night.



Occidental Grill & Seafood • 1475 Pennsylvania Ave. NW • Washington, DC
reservations 202.783.1475 • www.occidentaldc.com

Valentine's Day Weekend Menu

\$79.00

This special menu is presented by Executive Chef Rodney J. Scruggs

Starters

Choice of

Roasted Cauliflower Soup with Trout Roe, Fried Florets of Cauliflower and Micro Greens

Local Baby Arugula Salad with Fresh Dates, Crumbled Goat Cheese, Glazed Hazelnuts and
Date - Mustard Seed Vinaigrette

Poached Farm Fresh Egg on Top of a Toasted Brioche Point, Duxelle of Wild Mushrooms and
Beet Hollandaise, Accompanied by a Frisee Salad

Fish Course

Choice of

Grilled Steel Head Trout with Sauteed Rapini Virginia Little Neck Clams and Nage Sauce

Pan Roasted Sea Scallops with Israeli Couscous and Pistachios, Upland Cress, Ruby Red Grapefruit Sections and Butter
Sauce

Grilled Local Rockfish with Salsify Root Puree, Black Trumpet Mushrooms
Foie Gras Sauce

Meat Course

Choice of

Grilled Marinated Loin of Venison with Black Walnut and Chestnut Puree, Wilted Swiss Chard
Currant and Elderberry Reduction

Grilled Petite Filet with Grilled Portabella Mushroom, Glazed Cipollini Onion
Black Truffle Sauce

Add Lobster or Jumbo Lump Crab Cake for \$15.00 Surcharge

Grilled Breast of Quail Stuffed with Duck and Foie Gras Mousse, Poached Pear
Coulis and Confit of Turnip

Desserts

Choice of

Caramel Crunch Bar with Blood Orange Reduction

Chocolate Coconut Pyramid with Espresso Ice Cream and Chocolate Sauce

Chocolate Mousse with a Poached Pear Center and Bittersweet Chocolate Glaze, Served on a Linzer Cookie, with a Scoop
of Elderberry Ice Cream and Port Wine Sauce