



DINNER

Soups and Salads

Twelve Dollars

Classic Lobster Bisque

With Diced Lobster, Fondue of Leeks and Micro Greens

Asparagus Soup

With Red Pepper Crème Fraiche and Asparagus Tips

Bibb Lettuce Salad

Hydro Grown Local Bibb Lettuce with Sliced Strawberries, Goat Cheese, Pistachio Brittle and Kumquat Vinaigrette

Wild Watercress Wrapped in Parma Prosciutto

With California Dates, Pecorino Cheese, Olive oil and Balsamic Glaze

“Occidental” Caesar Salad

Hearts of Romaine and Sun-Dried Tomatoes Topped with Parmesan Tuile, Poached Egg and Anchovy Filet. Creamy Roasted Garlic Dressing

Grilled Calamari Salad

Served with Shaved Fennel, Green Olives, Oven Dried Plum Tomato, and Frisee Lettuce. Citrus Aleppo Pepper Vinaigrette

Starters

Fourteen Dollars

Harrison’s Oysters Gratin

With Wilted Swiss Chard, Apple Wood Bacon, Lardons, Fennel Pernod Cream and Pecorino Panko Crust

Sautéed Jumbo Lump Crab Cake

Served with Pepper Cole Slaw and Chipotle Remoulade

“Bon Secour” Gulf Coast Shrimp Cocktail

Served with, Wasabi Cocktail Sauce and Pickled Red Onions

Yellowfin Tuna Tartare

With Avocado Puree, Crispy Wonton Skins and Sesame Soy Ginger Vinaigrette

Steamed “Blue Bay” Mussels

With Roasted Garlic Puree and Fresh Parsley in a Rich Fish Broth

“Point Judith” Fried Calamari

Served with Sesame Seaweed Salad and Sweet Chili Sauce

Grilled Lamb Lollipop Chops

With Mint Scented Apricot and Cherry Compote

Traditional Prime Beef Carpaccio

With Mustard Seed Aioli and Shaved Parmesan

Occidental Antipasto Board

Thinly Sliced Prosciutto, Hard Salami, Traditional Chicken Ballotine, Smoked Duck Breast
Mixed Salads of: Mushrooms a’ la Grecque, Marinated Olives, & Tomato with Fresh Mozzarella.

Entrées

Thirty Three Dollars

From the Land

Grilled Center Cut Filet Mignon

With Vidalia Onion Soubise, Grilled Ramps, and Yukon Gold Potato Croquette
Black Summer Truffle Essences

Grilled “Organic Hormone Free” Prime New York Strip Steak

Encrusted in Smoked Kosher Salt and Peppercorn, Served with Tempura Fried Onion Rings and Creamy Point Reyes Blue Cheese Sauce

Grilled Veal “T Bone” Chop

With Celery Root Puree, Fiddlehead Ferns, and Dried Bing Cherry Reduction

Roasted Virginia Lamb Chops

Ragout of Artichoke and Chioggia Beets, Thyme Jus

Grilled Twin Breast of Quail Stuffed with Duck Sausage

With Sautéed Swiss Chard, Caramelized Vidalia Onions and Herb Jus

Roasted Breast of Magret Duck

With Braised Endive, Rhubarb Puree and Sauce Verjus

From the Sea

Sautéed Black Cod

With Fire Roasted Eggplant Chutney and Arugula Fish Sauce

Grilled Swordfish

With Grilled White Asparagus, Saffron Shallots, Opal Basil and Champagne Vinaigrette

Black Cumin and Lime Scented Mahi – Mahi

Served with Tomatillo - Pineapple Salsa and Micro Greens

Sautéed Rainbow Trout

Stuffed with Crabmeat and Served With Ragout of Peas and Fava Beans, Yellow Pepper Coulis and Herb Butter Sauce

Ceviche Style Alaskan Halibut

Served with Sone Fruit Gazpacho and Avocado Mousse

Grilled Atlantic Salmon

Accompanied by Bucatini Pasta with, Tomato Confit, Basil, and Sautéed Rapini, Garnished with Rock Shrimp and Served with Lemon Scented Fish Broth

Sides

Five Dollars

Roasted “Pee Wee” Fingerling Potatoes

Grilled Green and White Asparagus

Sautéed Rapini with Golden Raisins and Shallots

Sautéed Wild Mushrooms with Garlic and Herbs

Executive Chef Rodney J. Scruggs

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”

4/26/2010