

\$200 PER PERSON

FIRST COURSE

Choice of

FEUILLETÉ OF

NANTUCKET BAY SCALLOPS

butternut squash, honey crisp apple,
dill, sauce normande

A5 WAGYU CARPACCIO

potato terrine, charred pearl onion,
crème fraîche, baika caviar



SECOND COURSE

Choice of

CHESTNUT AGNOLOTTI

crispy duck confit, brussels sprouts,
brown butter parmesan emulsion

CHAMPAGNE RISOTTO

perigord black truffles, acquerello
carnaroli rice, parmigiano reggiano



THIRD COURSE

Choice of

BLACK SEA BASS EN CROUTE

lobster black truffle mousse,
braised leeks, sauce dugléré

TOURNEDO ROSSINI

filet mignon, foie gras,
wilted spinach, armagnac jus



FOURTH COURSE

Choice of

BUTTERSCOTCH CRÈME BRULÉE TART

brown butter, whipped cream

TARTE NORMANDE

caramelized apples, frangipane,
calvados caramel, crème fraîche ice cream

Price does not include tax, gratuity, or beverages.

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness. 12/31/25



The OCCIDENTAL

WHERE STATESMEN DINE

SINCE 1906

NEW YEAR'S EVE PRIX FIXE MENU

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