

\$145 PER PERSON

## FIRST COURSE

*Choice of*

### **OYSTERS ROCKEFELLER**

bacon, parmesan garum crumble,  
herbal beurre blanc

### **"LOVE APPLE" SALAD**

lucy rose apple, oven roasted tomato, goat cheese,  
hazelnuts, golden balsamic vinaigrette

### **HAMACHI CRUDO**

blood orange & prickly pear, horseradish



## SECOND COURSE

*Choice of*

### **LOBSTER PITHIVIER**

spinach, black truffle,  
brown butter thermidor sauce

### **FILET MIGNON**

short rib stuffed baked potato, sauce foyot

### **DUCK BREAST**

seared foie gras, apricot mostarda, madeira jus



## THIRD COURSE

*Choice of*

### **BLACK FOREST ENTREMETS**

chocolate cake, milk chocolate mousse,  
kirsch, amarena cherries

### **RED VELVET PÂTE À CHOUX**

passionfruit mousse, strawberry-rosé preserve,  
white chocolate ganache

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. 02/13/26



*The* OCCIDENTAL

*WHERE STATESMEN DINE*

SINCE 1906

**VALENTINE'S DAY PRIX FIXE MENU**

(202) 241-8000

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