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TURNING TABLES

Omar's Carriage House in Norfolk offers dinner special for its 20th anniversary

By Judy Cowling
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L. Todd Spencer

Flavor story on cooking tagines, a traditional (and now trendy) North African dish. The word tagine refers both to the food and to the distinctive pot - a shallow bowl with a tall domed chimney-looking cover. Omar Boukhriss (Shown Here) of Omar's Carriage House in Norfolk Virginia was interviewed for the story and gave us a recipe. Photos taken May 5, 2008 at the Carriage House. (L. Todd Spencer/ The Virginian-Pilot)

Omar Boukhriss wants to share the excitement of the 20th anniversary of his Norfolk restaurant, Omar's Carriage House, at 313 W. Bute St.

A special \$20 anniversary dinner can be yours through the end of March. For your two course-meal, you have five choices for the first plate: she crab bisque,

baby kale caesar, mussels with gorgonzola cream sauce and truffle fries, escargot with herb butter and puff pastry, or corn cakes with chorizo and avocado crema. For the second course: steak frites with chimichurri, wild mushroom tagliatelle, potato crisp flounder with mac 'n cheese and grilled asparagus, or a veal burger with havarti, marsala mushrooms and truffle fries.

Wines will be on sale for \$20 a bottle.

Omar's was an actual carriage house, built in the 1840s for horses, that was converted to a restaurant in the 1940s.

*Omar's Carriage House, 313 Bute St., Norfolk, 757-622-4990,
www.omarscarriagehouse.com.*

Send tips to Judy Cowling at turningtables@pilotonline.com.