

Olivella

THANKSGIVING 2017

FIRST

SALAD OF WINTER CITRUS

blood orange, hearts of palm, local avocado, pistachio vinaigrette

ROASTED BUTTERNUT SQUASH BISQUE

spiced crema, crumbled biscotti, toasted pumpkin seed oil

Champagne Delamotte, Le Mesnil-sur-Oger

SECOND

BLACK TRUFFLE RISOTTO

shaved black truffle, wild mushrooms, garden herbs, aged parmesan

RED PRAWN MALFADE

organic kale pesto, winter squash, meyer lemon, ricotta salata

OXTAIL CAPPELETTI

soffrito, braising sugo, piave cheese, garden mint

Pio Cesare Langhe Nebbiolo, Piedmont

THIRD

SLOW COOKED FREE RANGE TURKEY BREAST

braised leg, porcini mushroom stuffing, broccoli de ciccio, cranberry mostarda, truffle gravy

BUTTER POACHED LOBSTER

rainbow chard, butternut squash caponata, champagne beurre blanc

CABERNET BRAISED ANGUS BEEF SHORTRIB

four cheese potato fondue, romano beans, wild mushrooms, cabernet jus

VEGAN INVOLTINI

kohlrabi stuffed with carrot and artichoke filling, pepperonata, almonds, basil

Brewer - Clifton Pinot Noir, Santa Rita Hills

or

Justin "Isosceles" Cabernet Sauvignon Blend, Paso Robles

FOURTH

CHOCOLATE TRIO

dark chocolate budino, milk chocolate praline crunch, white chocolate banana cake

PUMPKIN CROSTATA

chai spice ice cream, ginger-hazelnut tuile, amaretto anglaise

Taylor Fladgate 20 Year Tawny Port, Portugal

