

Olivella

THANKSGIVING 2018

FIRST

MIXED WINTER GREENS

local first step farms vegetables and herbs, olivella vinaigrette

ROASTED BUTTERNUT SQUASH BISQUE

spiced crema, crumbled biscotti, toasted pumpkin seed oil

LOCAL HEIRLOOM BEETS

local goat's cheese, toasted rye, horseradish crème fraiche, herbed olive oil

Sea Smoke "Sea Spray" Blanc de Noirs, Santa Rita Hills

SECOND

BLACK TRUFFLE RISOTTO

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

LOBSTER RAVIOLO

spicy tomato sugo, wilted spinach, parmesan emulsion

ORECCHIETTE AL RAGU DI CERVO

venison bolognese, tomato cream, bellwether farms pepato cheese

Pio Cesare Langhe Nebbiolo, Piedmont

THIRD

SLOW COOKED FREE RANGE TURKEY BREAST

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

PAN SEARED PETRALE SOLE

butternut squash puree and caponata, poached figs, crispy sage, brown butter sauce

SNAKE RIVER FARMS FILET MIGNON

red wine braised pearl onions, truffle potato puree, organic chard, chianti reduction

HEIRLOOM VEGETABLE INVOLTINI

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

Simon Bize "Les Bourgeots" Savigny-les-Beaune, Burgundy

or

Justin "Isosceles" Cabernet Sauvignon Blend, Paso Robles

FOURTH

SPICED PUMPKIN TART

gingersnap crumble, bourbon chantilly cream, pumpkin seed brittle, cranberry marmalade

WHITE CHOCOLATE FONDANT

liquid caramel center, pomegranate poached pears, white chocolate gelato

Taylor Fladgate 20 Year Tawny Port, Portugal

