

Olivella

HAPPY NEW YEAR 2020

CHEF'S TASTING MENU

FIRST

WINTER CITRUS AND DIVER SCALLOPS
petite herbs, cucumber, fennel, salmoriglio, watercress

Ruinart Blanc de Blancs Brut, Reims NV

SECOND

WHITE TRUFFLE MANICOTTI
wild mushrooms, house made ricotta, petite spinach, pecorino fonduta, white truffle

Olivier Leflaive Meursault, Burgundy 2015

THIRD

BUTTER POACHED MAINE LOBSTER
heirloom carrot, celeriac, apple, lobster cream

Sandhi "Sanford & Benedict" Pinot Noir, Sta. Rita Hills 2015

FOURTH

PRIME BEEF FILET MIGNON
caramelized red garnet yam, broccoli di cicco, cippolini onion mostarda, balsamic jus

Mayacamas Cabernet Sauvignon, Mount Veeder 2012

FIFTH

CHOCOLATE ESPRESSO CIGAR
cocoa nib ash, pecan caramel, coffee mousse, smoked white chocolate gelato

Taylor Fladgate 20 Year Tawny Port, Portugal

MIGNARDISES



5 COURSE MENU • \$200 PER PERSON • \$300 WITH WINE PAIRING
Additional Beverages, tax and gratuity not included

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HAPPY NEW YEAR 2020

VEGETARIAN TASTING MENU

FIRST

WINTER BEETS AND BURRATA

celeriac, pear, cerignola olive, red walnut, winter citrus

Ruinart Blanc de Blancs Brut, Reims NV

SECOND

ESTATE HONEY ROASTED BABY FENNEL

spiced heirloom carrots, confit pear, za'atar, pistachio, rosemary

Olivier Leflaive Meursault, Burgundy 2015

THIRD

WHITE TRUFFLE RISOTTO

hazlenut, winter herbs, shaved white truffle, parmesan

Sandhi "Sanford & Benedict" Pinot Noir, Sta. Rita Hills 2015

FOURTH

BUTTERNUT SQUASH CANNELLONI

house made ricotta, celeriac-parmesan fondue, wilted chard, celery salad

Mayacamas Cabernet Sauvignon, Mount Veeder 2012

FIFTH

HEIRLOOM CARROT CAKE

spiced pineapple compote, walnut tuile, raisin gastrique, cream cheese gelato

Taylor Fladgate 20 Year Tawny Port, Portugal

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