

Olivella

HAPPY NEW YEAR 2019

CHEF'S TASTING MENU

FIRST

MONTEREY BAY ABALONE AND OSETRA CAVIAR
abalone sashimi, oyster-fennel cream, meyer lemon, osetra caviar

Moët et Chandon "Dom Perignon" Brut, Epernay 2006

SECOND

WINTER TRUFFLE FETTUCCHINE
porcini ragu, shaved winter truffles, aged parmesan

Querciabella "Batàr" Chardonnay-Pinot Blanc, Tuscany 2012

THIRD

BUTTER POACHED MAINE LOBSTER
celery root, butternut squash caponata, citrus sabayon

Williams Selyem "Unoaked" Chardonnay, Russian River Valley 2013
Williams Selyem Pinot Noir, Russian River Valley 2016

FOURTH

SNAKE RIVER FARMS WAGYU BEEF FILET MIGNON
sweet potato, creamed spinach, charred cippolini onion, balsamic-red wine reduction

Overture by Opus One Cabernet Sauvignon Blend, Napa Valley MV

FIFTH

CHOCOLATE ESPRESSO BUDINO
chocolate biscotti crumble, pecan sponge, cocoa nib tuile, cinnamon gelato

Taylor Fladgate 20 Year Tawny Port, Portugal

MIGNARDISES



5 COURSE MENU • \$195 PER PERSON • \$295 WITH WINE PAIRING
Additional Beverages, tax and gratuity not included

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HAPPY NEW YEAR 2019

VEGETARIAN TASTING MENU

FIRST

SALAD OF WINTER BEETS AND MIXED GREENS

blood orange segments, shaved fennel, walnut tuile, aged goat cheese, champagne vinaigrette

Moët et Chandon "Dom Perignon" Brut, Epernay 2006

SECOND

HEIRLOOM CARROTS ROASTED IN ESTATE HONEY

parsnip, quinoa, pistachio crumble, rosemary oil

Querciabella "Batàr" Chardonnay-Pinot Blanc, Tuscany 2012

THIRD

"GOLDEN" RISOTTO QUATTRO FORMAGGI

parmesan, pecorino, asiago and mascarpone, edible gold leaf

Williams Selyem "Unoaked" Chardonnay, Russian River Valley 2013

Williams Selyem Pinot Noir, Russian River Valley 2016

FOURTH

WILD MUSHROOM AND WINTER TRUFFLE CANNELLONI

potato-celeriac fondue, wilted chard, truffled parmesan crema, shaved winter truffles

Overture by Opus One Cabernet Sauvignon Blend, Napa Valley MV

FIFTH

CHOCOLATE ESPRESSO BUDINO

chocolate biscotti crumble, pecan sponge, cocoa nib tuile, cinnamon gelato

Taylor Fladgate 20 Year Tawny Port, Portugal

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