

# Olivella

CHEF'S TASTING MENU · VALENTINE'S DAY 2020

## FIRST

CHILLED ASPARAGUS

soft boiled duck egg, duck prosciutto, parmesan, black truffle

*MV Krug "Grande Cuvée" Brut, Reims*

## SECOND

POTATO GNOCCHI ALLA BAVA

fontina, pecorino, lemon, garden herbs

*2016 Domaine Laroche Chablis, Burgundy*

## THIRD

SANTA BARBARA SABLEFISH

celeriac, hedgehog mushroom, broccoli, sorrel cream

*2017 Sandhi Pinot Noir, Santa Rita Hills*

## FOURTH

PRIME FILET OF BEEF

yukon gold puree, black trumpet, chestnut, cippolini, truffle jus

*2013 The Mascot by Harlan Cabernet Sauvignon, Napa Valley*

## FIFTH

CHOCOLATE HEART

dark chocolate mousse, milk chocolate bailey's cremeux,  
coffee roasted almonds, earl grey gelato

*2018 Marengo "Pineto" Brachetto d'Acqui, Piedmont*

MIGNARDISES



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

# Olivella

TASTING OF VEGETABLES • VALENTINE'S DAY 2020

## FIRST

FENNEL AND CITRUS

oro blanco, red walnuts, radicchio, soffrito vinaigrette, cracked pepper

*MV Krug "Grande Cuvée" Brut, Reims*

## SECOND

HAND ROLLED MALFATTI

petite spinach, tomato sugo, fennel, parmesan

*2016 Domaine Laroche Chablis, Burgundy*

## THIRD

ROASTED LOCAL CAULIFLOWER

watercress, muscat grape, almond gremolata, ricotta salata, verjus

*2017 Sandhi Pinot Noir, Santa Rita Hills*

## FOURTH

BLACK TRUFFLE AGNOLOTTI

truffled ricotta, hedgehog mushroom, marsala poached cherry

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