

# Olivella

CHRISTMAS 2018

## FIRST

### MIXED WINTER GREENS

local first step farms vegetables and herbs, olivella vinaigrette

### CARPACCIO OF JAPANESE A5 WAGYU BEEF

caramelized shallot and gorgonzola mousse, poached quail's egg, arugula

### DUNGENESS CRAB WITH CAVIAR CREMA

green apple, fennel, avocado, radish, grapefruit

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

## SECOND

### BLACK TRUFFLE RISOTTO

wild mushrooms, garden herbs, aged parmesan

### OXTAIL "BRASATO" CRESTE DE GALLO

tomato sugo, pecorino toscano, orange bread crumbs

### PAN SEARED DIVER SCALLOPS

cauliflower, capers, garlic, raisins, california almonds, sage brown butter

*Pio Cesare Langhe Nebbiolo, Piedmont*

## THIRD

### BUTTER POACHED MAINE LOBSTER

creamy orzo with three cheeses, wilted winter greens, lobster essence

### DUO OF KUROBUTA PORK

roasted loin and braised belly, butternut squash puree, baby kale, red onion mostarda

### SNAKE RIVER FARMS FILET MIGNON

celeriac puree, rosemary roasted baby potatoes, wild mushrooms, barolo wine sauce

### WHITE TRUFFLE FETTUCCHINE CARBONARA

hand cut pasta, white truffles, white truffle cream, parmesan

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

or

*Justin "Isosceles" Cabernet Sauvignon Blend, Paso Robles*

## FOURTH

### WARM PANETTONE BREAD PUDDING

winter fruit chutney, honey mascarpone gelato, walnut croccante

### WHITE CHOCOLATE FONDANT

mint meringue drops, dark chocolate crèmeux, buttermilk chocolate cake, peppermint gelato

*Taylor Fladgate 20 Year Tawny Port, Portugal*



4 COURSE MENU • \$135 PER PERSON • \$195 WITH WINE PAIRING  
*Beverages, tax and gratuity not included*