

Olivella

CHRISTMAS 2019

FIRST

MIXED WINTER GREENS

local first step farms vegetables and herbs, olivella dressing

CARPACCIO OF PRIME BEEF

giardiniera, roasted garlic emulsion, pine nuts, red frill mustard, olive oil

ALASKAN KING CRAB

green apple, celery, cucumber, pickled onion, chive, lemon aioli, watercress

Ca' del Bosco "Cuvée Prestige" Franciacorta, Italy NV

SECOND

CHESTNUT RISOTTO

cipollini & chestnut ragu, crème fraîche, garden herbs, aged parmesan

OXTAIL CAPPELLETTI

porcini mushroom brodo, tuscan kale

SPAGHETTONI CON VONGOLE

manila clams, fennel, garlic, verdicchio, parsley

Marchesi di Barolo Barbaresco, Piedmont 2013

THIRD

BUTTER POACHED MAINE LOBSTER

celeriac puree, butternut squash caponata, lobster butter

SPICE ROASTED DUCK BREAST

sunchoke gratin, red cabbage, cipollini agrodolce, roasted duck jus

PRIME BEEF FILET MIGNON

whipped yukon gold potato, rainbow chard, wild mushroom ragu, barolo

WHITE TRUFFLE PAPPARDELLE

porcini mushroom ragu, white truffle, white truffle cream, garlic crumble, pecorino

Relic Pinot Noir, Sonoma Coast 2014

or

Justin "Isosceles" Cabernet Sauvignon Blend, Paso Robles 2016

FOURTH

WARM PANETTONE BREAD PUDDING

winter fruit chutney, honey mascarpone gelato, walnut croccante

FROZEN PEPPERMINT SOUFLEE

mint meringue drops, warm chocolate ganache, buttermilk chocolate cake, pomegranate sorbet

Taylor Fladgate 20 Year Tawny Port, Portugal



4 COURSE MENU • \$145 PER PERSON • \$195 WITH WINE PAIRING
Beverages, tax and gratuity not included