

Olivella

HAPPY NEW YEAR 2021

CHEF'S TASTING MENU

FIRST

CRUDO OF PACIFIC AHI

pickled cucumber, fennel, calabrian chile, basil, lemon, sorrel

Krug Grande Cuvée Brut, Reims NV

SECOND

WHITE TRUFFLE TONNARELLI

white truffle butter, shaved white truffle, pecorino

Olivier Leflaive Meursault, Burgundy 2015

THIRD

BUTTER POACHED MAINE LOBSTER

leeks, celeriac, pear mostarda, lobster butter

Bruliam Pinot Noir Sangiacomo Vineyard, Sonoma Coast 2014

FOURTH

PRIME BEEF FILET MIGNON

black truffle potato gratin, red orach spinach, chive, truffled beef jus

The Mascot by Harlan Cabernet Sauvignon, Napa Valley 2014

FIFTH

CHAMPAGNE AND ROASTED STRAWBERRY SABAYON VERRINE

candied basil, grand marnier madeleine

Rare Wine Co. Bual Special Reserve, Madeira

MIGNARDISES



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

Olivella

HAPPY NEW YEAR 2021

VEGETARIAN TASTING MENU

FIRST

BROWN BUTTER ROASTED WINTER SQUASH
goat milk feta, red frill mustard, sage, fresno chile, pepita, aged balsamic

Krug Grande Cuvée Brut, Reims NV

SECOND

WHITE TRUFFLE TONNARELLI
white truffle butter, shaved white truffle, pecorino

Olivier Leflaive Meursault, Burgundy 2015

THIRD

ZUPPA DI RIBOLLITA
cannellini, pearl onion, fennel, cavolo nero, rosemary baguette, pistachio

Bruliam Pinot Noir Sangiacomo Vineyard, Sonoma Coast 2014

FOURTH

RED GARNET YAM CANNELLONI
house made ricotta, porcini, petite spinach, parmesan fonduta

The Mascot by Harlan Cabernet Sauvignon, Napa Valley 2014

FIFTH

VEGAN CHOCOLATE MOUSSE
marcona florentine, mixed forest berries

Rare Wine Co. Bual Special Reserve, Madeira

MIGNARDISES



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