

# Olivella

THANKSGIVING 2019

## FIRST

MIXED AUTUMN GREENS

*local first step farms vegetables and herbs, olivella dressing*

ROASTED PUMPKIN BISQUE

*hazelnut crema, pumpkin seed biscotti, toasted pumpkin seed oil*

HEIRLOOM BEETS

*whipped goat cheese, fennel, apricot, celery, local greens, prosciutto di parma, mustard seed vinaigrette*

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

## SECOND

BLACK TRUFFLE RISOTTO

*shaved black truffle, wild mushrooms, garden herbs, aged parmesan*

LOCAL PEAR AND MASCARPONE RAVIOLI

*braised pork sugo, fennel, grana padano*

RICOTTA GNOCCHI

*poached maine lobster, celeriac fonduta, melted leeks, autumn herbs, pecorino*

*Marchesi di Barolo Barbaresco, Piedmont 2013*

## THIRD

SLOW COOKED FREE RANGE TURKEY BREAST

*braised leg, porcini mushroom stuffing, broccoli de cicco, cranberry mostarda, truffle gravy*

PRIME FILET MIGNON

*truffle potato puree, petite spinach, balsamic braised pearl onion, barolo jus*

WILD PACIFIC HALIBUT

*heirloom carrot caponata, chanterelle, crispy sage, speck brown butter*

SWEET POTATO MANICOTTI

*house ricotta, rainbow chard, walnut, parmesan crema, sage*

*Relic Pinot Noir, Sonoma Coast 2014*

*or*

*Justin "Isosceles" Cabernet Sauvignon Blend, Paso Robles 2016*

## FOURTH

SPICED PUMPKIN SEMIFREDDO

*gingersnap crumble, bourbon chantilly cream, pumpkin seed brittle, pumpkin confit*

WARM CHOCOLATE FONDANT

*grand marnier cream, pomegranate poached pears, white chocolate gelato*

*Taylor Fladgate 20 Year Tawny Port, Portugal*



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