

OLIVE & HAY

CHRISTMAS PRIX-FIXE

Please choose one selection from each course below.

ANTIPASTI

Fontina and Tomato Arancini

fontina cheese, tomato conserva, basil oil

Bruschetta Trio

toasted baguette with winter-spiced ricotta and caramelized pumpkin; oregano-whipped goat cheese and roasted mushrooms with balsamic vinegar; bagna càuda and meyer lemon

Pezzetti

batter-fried broccolini and artichokes, ricotta salata

PRIMI

Spaghetti alle Vongole

house-made pasta, manila clams, saffron-sage butter, meyer lemon

Agnolotti in Brodo

fresh herb and pork sausage agnolotti, chicken and pork bone broth, fiore sardo, parsley

Black Truffle Risotto

arborio rice, parmigiano-reggiano, fresh black truffle

SECONDI

Herb-Roasted Porchetta

herb-rubbed pork belly roast, italian salsa verde, creamy polenta, pickled vegetables

Whole Branzino with Sicilian Caponata

crispy-skin sea bass, tomato and eggplant stew, capers, parsley

Butternut Squash and Forest Mushroom Lasagna

béchamel, ricotta, sage, oregano, garlic crostini

DOLCE

Candy Cane Panna Cotta

vanilla custard, peppermint gelée, dark chocolate, white chocolate

Lemon and Olive Oil Polenta Cake

red wine ice cream, candied hazelnuts

Caramel Tiramisu

ladyfingers, espresso, disaronno, dark chocolate mascarpone spuma, coffee spuma, cocoa powder

110 PER PERSON

20% gratuity will be applied to all parties.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.