

TODD ENGLISH'S
OLIVES

Olives New York Restaurant Week Lunch Menu
Beginning July 12th, 2010

Appetizers

Eggplant Gazpacho

tahini, yogurt
za'atar granola

Baby Beet Salad

braised pistachio, bush basil
ricotta salata, balsamic

Entrées

English Pea Ravioli

morel mushrooms, fava
mint butter, parmesan

Roasted Porgy 'Nicoise'

market tomatoes, anchovy aioli
black olive gribiche

Grilled Berber'Q Quail

fresh corn polenta, basil pesto
fried okra panzanella

Dessert

Wild Maine Blueberries

buttermilk custard, kix, cherry ice

Bittersweet Chocolate

shaved brownie, cocoa puffs,
white chocolate fudge

* items may vary depending on availability of seasonal foods.*

please, no sharing or substitutions available with this meal

all dishes are available a la carte

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Appetizers

Creamy Corn Flatbread
melted leeks, chives, herbed ricotta,

Heirloom Squash Carpaccio
mizuna, black truffle vinaigrette
buratta stuffed blossom

Entrées

Long Island Duck
black mission fig, berber lentils
watercress, crème fraîche

Pan Roasted Rainbow Trout
green market asparagus, king oyster
caper-sage brown butter

Creamed Beet Green Ravioli
burro fusso, truffle, goat cheese

Dessert

Wild Maine Blueberries
buttermilk custard, kix, cherry ice

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shaved brownie, cocoa puffs,
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