

Olives New York Restaurant Week Lunch Menu

Appetizers

Shaved Brussels Sprout Salad
chestnut polenta, truffle vinaigrette
parmesan

Charred Octopus Flatbread
almond romesco, preserved lemon
toasted garlic

Pork Brodo
cabbage, polpetti, pecorino

Entrées

Olives Mezze
pomegranate tabouli, black baba
meyer lemon jam

Chicken Liver Ravioli
charred red grape, shallot
toasted breadcrumbs

Grilled Brook Trout
citrus braised endive, serrano ham
whipped salsify

Dessert

Apple Semifreddo
creme fraiche custard, cinnamon apple compote
olive oil-walnut granola

Hazelnut Semifreddo
crispy hazelnut mousse, coffee cream
cocoa puffs

Please note items may vary depending on availability of seasonal foods

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Appetizers

Charred Octopus Flatbread
almond romesco, preserved lemon
toasted garlic

Shaved Brussels Sprout Salad
chestnut polenta, truffle vinaigrette
parmesan

Cured Duck Prosciutto
rye panzanella, celery
mustard dressing

Entrée

Veal Short Ribs
parmesan grits, honey glazed carrots

Pan Roasted Salmon
chorizo basmati, raisins
curry cream

Wild Mushroom Tagliatelle
whipped ricotta, thyme
parmesan

Dessert

Apple Semifreddo
creme fraiche custard, cinnamon apple compote
olive oil-walnut granola

Hazelnut Semifreddo
crispy hazelnut mousse, coffee cream
cocoa puffs

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