



L'Olivier

Dinner

(\$45 per person)

Appetizers

French Lentils Soup -

Escargots - Garlic Butter, Black Forest Ham, Cherry Tomatoes, Sauteed Spinach & Slivered Almonds

Oyster Rockefeller - Spinach Bacon, Creamy Parmesan Cheese, and Anis Liquor

Salade Landaise - Frisée Salad with Bacon, Croutons, P'tit Basque Cheese (Sheep Cheese)

Main Course

Branzino - with Black Rice, Sauteed Spinach, Beurre Rouge

Colorado Rack of Lamb - with Olive Oil Crushed Potato, Rosemary Jus

Duck Breast - with Cauliflower Gratin, Swiss Chard, Calvados Sauce (Brandy Sauce)

Poblano Stuffed - with Wild Rice, Cranberry, Onion, Jack Cheese, Pequinillo Pepper Sauce

Mussels - with Coconut Milk and Chipotle sauce

Desserts

Almond Cake - with Fresh Strawberries and Fruit Coulis

Opera Cake - Almond Sponge layered with Chocolate Ganache and Mocha Cream, covered in Chocolate glaze

Pouched Pear - with Butterscotch Ice Cream

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229 Galisteo Street

(505) 989-1919

<http://https://loliviersantafe.com/index.html>



L'Olivier

Lunch

(\$20.00 per person)

Appetizers

Soup of the day -

Arugula Salad - with Black Mission Fig, Goat Cheese, Yucca Root

Fried Calamari - with Sweet Chile Lime Sauce

Main Course

Trout - with Wild Rice, Almonds, Saffron Sauce

Duck Confit - with Lentils or Arugula Salad

Chicken Schnitzel - Gratin Dauphinois with French Pickle Beurre Blanc.

Roasted Squash - with Honey, Glazed Olive and Sage Polenta

Desserts

Home Made Ice Cream or Sorbet du Jour -

Ile Flottante - Soft Meringue on Creme Anglaise

Raspberry/Chocolate Torte - with Merlot Sherbet and Chocolate Sauce

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