



## 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).  
Vegetarian Option Available.

### Main Course

Branzino or John Dory (Peter's Fish) - (upon availability) with Black Rice, Sauteed Spinach, Beurre Rouge

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

Elk Tenderloin - with Celery Root Puree, Red Wine Poached Pear, Snow Pea, Sauce Grand Veneur.

Poblano Stuffed - with Wild Rice, Cranberry, Onion, Jack Cheese, Pequillo 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

Poached Pear - with Butterscotch Ice Cream

## L'Olivier

229 Galisteo Street

(505) 989-1919

<http://www.loliviersantafe.com>



## 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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