



Olive My Love

Dinner Menu - 02.12.22

Hors D'oeuvres

Oyster Bar with Mignonette, Cocktail and Hot Sauce

Lamb Lollipops with Apple Chutney

Wild Mushroom and Goat Cheese Empanadas

Mini Lobster Rolls

Mushroom Goat Cheese Empanadas (*Vegetarian*)

Paired with:

McEvoy Ranch 2019, Sparkling Wine (Petaluma Gap)





Dinner

1st Course

Butterleaf Salad with Dungeness Crab, Pomegranate Seeds, Crispy Onions

and Lemon Chive Aioli

OR

Cream of Wild Mushroom Soup Topped with McEvoy Olive Oil and Parmesan Crisp
(Vegetarian)

Paired with:

McEvoy Ranch 2019, La Cruz Chardonnay (Petaluma Gap)





2nd Course

Mushroom and Fennel Crusted Ribeye with Zinfandel Butter

OR

Grilled Wild Caught Salmon Filet with McEvoy Chardonnay Butter

OR

Mushroom and Leek Crepes with McEvoy Chardonnay Buerre Blanc Sauce (*Vegetarian*)

Served with:

Twice Baked Potatoes with Truffle Butter

Grilled Asparagus with Pine Nut Gremolata

Della Fattoria Breads and Butter

Paired with:

McEvoy Ranch 2019, Evening Standard Pinot Noir (Petaluma Gap)





Dessert

Flourless Chocolate Heart Dessert with Salted Caramel Cream

Paired with:

McEvoy Ranch 2014, Red Piano Syrah (Petaluma Gap)

