



L'Olivier

Dinner

(\$45 per person)

Appetizers

French Lentils Soup -

Escargots -

Bibb Salad, Ricotta -

Frisée Salad Petit Basque Cheese -

Main Course

Branzino - with Black Rice, Sauteed Spinach, Beurre Rouge

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

Duck Breast -

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

Mussels - with Coconut Milk and Chipotle sauce

Desserts

Almond Cake -

Tarte Tatin - Pear Upside down Caramelized Tarte

Chocolate Pot de Creme -

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229 Galisteo Street

(505) 989-1919

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



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Lunch

(\$20.00 per person)

Appetizers

Soup of the day -

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

Fried Calamari -

Main Course

Trout - with Wild Rice, Almonds, Saffron Sauce

Duck Confit -

Chicken Schnitzel - Gratin Dauphinois with French Pickle Beurre Blanc.

Desserts

Home Made Ice Cream or Sorbet du Jour -

Ile Flottante - Soft Meringue on Creme Anglaise

Six Layers Chocolate Hazelnut Torte -

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