



may 16, 2012

<b>marinated olives</b> , citrus zest, herb	3
<b>chilled beet-strawberry soup</b> , duck confit, morbier, tapioca crisp	8
<b>charcuterie</b> , brandade, head cheese, lamb terrine, cabbage & beet kimchi	14
<b>cheese plate</b> , <i>mt.tam</i> , <i>bonne bouche</i> , <i>buttermilk blue</i> , cajeta, elderflower	18
<b>beef carpaccio</b> , arugula, fried caper, shallot, dijon, parmesan, sea salt	18
<b>mussels</b> , cilantro, curry, ginger aioli, garlic chip	15
<b>bowl of frites</b> , aioli, house-made ketchup	5
<b>sweetbreads</b> , pickled blueberry, sesame, lime, spring onion, black pepper	13
<b>foie gras</b> , almond, artichoke, oyster, palm sugar anglaise	21
<b>cobia</b> , smoked sausage, golden beet, beechwood, caramel	12
<b>walnut shrimp</b> , chamomile syrup, nasturtium, aioli, miso	11
<b>malpeque oysters (pei)</b> , frozen mignonette, szechuan pepper, horseradish	3ea
<b>olivia salad</b> , texas cheddar, macadamia, black olive powder, pear vinaigrette	8
<b>romaine hearts</b> , lemon-parmesan dressing, white anchovy, fennel-wheat crouton	10
<b>beet salad</b> , chevre, black sesame pavlova, cashew, banyuls vinaigrette, white chocolate	11
<b>salmon</b> , miso-chick pea fries, asparagus, cucumber, shiitake, duck jus	29
<b>quail</b> , sweet potato, lettuce, jalapeno, pantaleo, toffee, beet	31
<b>petit filet</b> , tomato, eggplant, arugula, coppa, blue cheese	36
<b>wagyu tri-tip &amp; frites</b> , house ketchup, texas olive oil, sea salt	28
<b>scallop</b> , corn risotto, basil, peperone, squash, peppers	32
<b>shortrib</b> , buckwheat polenta, green tomato, toma	33
<b>tagliatelle</b> , house salami, oyster mushroom, egg yolk, herb salad, cream	24
<b>vegetarian/vegan seasonal selections</b>	<b>market price</b>

**-chef's tasting menu-**  
**6 courses - \$65 per person**  
**10 courses - \$95 per person**  
**full table participation required**

olivia is committed to supporting these local farmers, ranchers, foragers and artisans:

thunderheart bison, boggy creek farm, alexander family farm, richardson farms, pure luck, jon dromgoole, johnson's backyard garden,  
 broken arrow ranch, willie nelson, loncito ranch, eagle mountain farmhouse cheese, lonestar meats, bob mcroery, mikuni, countryside farm, engel  
 farms, springdale farms, natural gardener, b5 farm, homesweet farm, water oak farm, slow food, neon jungle, houston dairy maids, pola artisan,  
 tx olive ranch, farmhouse delivery, chef bullington's garden, seedling's garden, fontana coffee roasters, tecolote farm

\* 18% gratuity on parties of 5 or more \* \$2 charge will be added to split entrees & to go items  
 consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness