

OLIVE MAHALAXMI MENU

SOUP, SALAD & APPETIZERS (CHOOSE ANY ONE)

SMOKED TOMATO AND FENNEL SOUP
WITH BRUNOISE OF SEASONAL VEGETABLES, FRESH BASIL AND
PARMESAN OIL

CHARCOAL ROASTED BALSAMIC MUSHROOMS
OLIVE OIL, BALSAMIC AND GARLIC MARINATED MUSHROOMS
CHAR GRILLED TO ORDER AND SERVED ATOP PARMESAN, CHILI
FLAKE AND PARSLEY RUBBED

CAPRESE PIZZA
BUFFALO MOZZARELLA AND TORN BASIL WITH SLOW COOKED
FRESH TOMATO SAUCE

CAESAR SALAD
OLIVE INTERPRETATION OF THE CLASSIC, WITH GRILLED CHICKEN
SUPREME, AND A GARLIC OIL CROUTON
DO ASK YOUR SERVER FOR OUR VEGETARIAN VERSION OF THE
SAME

FOUR PEPPER CHICKEN ESPETADA
MORSELS OF CHICKEN MARINATED IN FOUR PEPPERCORNS AND
YOGURT, CHAR ROASTED TO ORDER AND BASTED WITH LEMON
BUTTER

MAIN COURSE (CHOOSE ANY ONE)

RAVIOLI OF CAPONATA
RAVIOLI STUFFED WITH SLOWLY STEWED VEGETABLE CAPONATA
AND SHARP CHEDDAR, FINISHED IN A FRESH CHIVE AND CREAM
SAUCE WITH BROWN BUTTER AND WALNUTS

FUSILLI FORMAGGIO CON PESTO
FUSSILI IN PARMESAN CREAM SAUCE WITH BASIL
PISTACHIO PESTO AND SUNDRIED TOMATO

RISOTTO PICCANTE WITH BROCCOLI
A SPICY TOMATO BASED RISOTTO WITH BROCCOLI MORSELS
TOPPED WITH OLIVE TAPENADE

ROASTED BASA
FILET OF VIETNAMESE BASA , SLOW ROASTED AND SERVED WITH
BRAISED & GRILLED ROMAINE HEARTS , TOSSED ORZO PASTA AND
A GINGER , LEMON AND NIGELLA SEED DRESSING

TWICE COOKED LEMON BASIL CHICKEN
WITH A SPICY CHICKEN ROULADE WITH SAGE, WALNUTS AND
RAISINS AND FLASH GRILLED CHICKEN BREAST FINISHED IN A
TANGY LEMON AND BASIL SPIKED BROWN SAUCE. SERVED WITH
WILD MUSHROOM RICE AND SAUTÉED ORGANIC GREEN BEANS
AND MUSHROOMS

DUO OF DUCK
CONFIT OF ORGANIC FREE RANGE DUCK LEG WITH SEARED
BREAST, SERVED WITH A TIMBALE OF VEGETABLES, POTATOES
AND REDUCED COTES DU RHONE AND PORT

LAMB TAGINE WITH RICE
SLOW STEWED LAMB IN A COMPLEX MOROCCAN TOMATO
SAUCE WITH CHICKPEAS AND VEGETABLES, AND SERVED
COVERED WITH SAFFRON RICE

ASSORTED DESSERT PLATTER
THE OLIVE DESSERT SAMPLER
(DARK CHOCOLATE PATE VS WILDBERRY CHEESECAKE)

VS PEANUT BUTTER CRÈME BRULEE)