

AUTUMN DINNER

This sample menu is from a dinner party that was held at Oliveto and is very typical of what we do. As our menus are seasonal and change daily, the dishes you have to choose from could be quite different from the ones listed below, but the number of selections will be the same.

Antipasti (choose one)

Soup: *vellutata* of Brentwood corn with basil

Salad of Candy Stripe figs with frisée, Parmesan cheese, and old *aceto balsamico*

Garden Lettuces *Vinaigrette*

Pasta

Red winter wheat *penne alla bolognese*

Main Course (choose one)

Roast hen *rolata* with eggplant purée, Blue Lake beans, and cherry tomato *salsa*

Pan-roasted local king salmon with Brussels sprouts, *pancetta*, walnuts, and onion *crema*; poultry *sugo*

Charcoal-grilled skirt steak with potato *gratinata*, Tokyo turnips, and beef *sugo*

Millefoglie of summer vegetables with Red Flint corn polenta *abbrustolita* and a farm egg *in carrozza*

Dessert (choose one)

'Isabella' Grape *sorbetto*

Claremont Canyon raw, summer honey ice cream with Black Mission figs and raspberries

Grenadine Pink apple *budino* with brandied *crème anglaise*

Bittersweet Chocolate Cake

Pistachio-Sultana *biscotti*

Oliveto

~sample menu~