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## SMALL PLATES

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SCALLOP CRUDO  
scallop chicharrón, lime, pickled green coriander,  
charred onion, fava beans & curry emulsion | 14

CHEESE SLATE  
daily selection, local fruit preserve,  
marcona almonds, honey & caraway crackers | 16

CHARCUTERIE  
daily selection, grilled house-made bread,  
pickles & mustard | 18

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## SALAD & SOUP

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VICHYSOISE  
creamed leeks, crispy potato,  
chive crème fraîche & caviar | 13

LOBSTER BISQUE  
buttered lobster, truffle, purée,  
fried bread & fennel foam | 15

CAESAR SALAD  
romaine hearts, traditional dressing,  
reggiano parmesan, white anchovy & potato crouton | 12

TUNA NICOISE SALAD  
seared tuna loin, green beans, kalamata olive, confit potato,  
hard cooked quail egg, tomato jam, anchovie emulsion  
& horseradish potato crumb | 21

LOCAL GREENS SALAD  
dates, granny smith apple, manchego, red onion,  
butternut squash, pecans & creamy pepper dressing | 14

SUMMER CORN AGNOLOTTI  
shiitake mushrooms, pearl onions, peas,  
kale & truffle pan sauce | 19

BEEF TARTARE  
pine nuts, yolk pudding, charred onions, gruyère puffs,  
pickled mustard seeds, herb purée & nasturtium | 19

PORK CABBAGE ROLLS  
roasted cabbage purée, confit heirloom tomato,  
fried shallots & pea shoots | 16

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## OLIVER'S CLASSICS

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OLIVER'S SALAD  
sweet shrimp, sopressata, artichoke hearts,  
bleu cheese, olives, cucumber & white balsamic | 14

WHOLE MEDITERRANEAN BRANZINO  
lemon scented arugula salad & eggplant caponata | 43

CHICKEN MILANESE  
marinated tomato, red onion, baby arugula,  
parmesan reggiano & balsamic reduction | 30

PACCHERI BOLOGNESE  
braised veal, pork, beef & tomato ragù,  
parmesan reggiano, red wine & fresh herbs | 27

OLIVER'S SPINACH LOAF | 8

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## LARGE PLATES

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LOBSTER butter poached lobster tail, cauliflower "risotto," rapini & chimichurri | 51

VEAL LOIN vanilla parsnip purée, buttered farro, apple, bacon, brussels sprouts & whole grain mustard demi | 49

SEARED SALMON smoked potato purée, red wine braised onions, baby bok choy & micro herb salad | 39

HARISSA ROASTED CARROTS wheatberry salad, turnips, curry raisin purée & sour cream and onion kale chips | 24

USDA PRIME FILET MIGNON yukon gold whipped potatoes, brussels sprouts, oyster mushrooms & herbed truffle butter | 52

SEARED LAMB LOIN blueberry teff porridge, compressed cucumber, carrots & cumin yogurt | 54

ROASTED HALIBUT french lentils, swiss chard, heirloom tomato & mussel stew | 44

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## CHEF WARHOL'S TASTING MENU

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Available Tuesday - Thursday | 5 courses \$55 • 7 courses \$75

WINE PAIRING | \$55

- F I R S T DECADENCE OF EGGS  
S E C O N D PUMPKIN CARBONARA bucatini pasta, bacon lardons, fried sage & parmigiano-reggiano  
T H I R D POACHED BRANZINO wheatberries & late summer corn, wakame salad, pickled chillies & gazpacho consommé  
F O U R T H LYCHEE SORBET black sesame paste, jalapeño ash & raspberry \*  
F I F T H VEAL OSCAR seared veal loin, king crab "eggroll," asparagus & flavors of béarnaise  
S I X T H BRATÄPFLE MIT KÄSE roasted golden delicious apple, thyme butter, honey & délice de bourgogne \*  
S E V E N T H BASQUE CAKE rum pastry cream filling, roasted local plums, almond crunch & sherry ice cream

\* Offered with seven course menu

Oliver's Restaurant  
Est. 1936