

THE OLIVER

2018 RESTAURANT WEEK DINNER

DINE-IN ONLY | 33 PER PERSON
Does not include drink, tax, or gratuity

FIRST

choose one:

LITTLE HOUSE SALAD

mixed lettuces, dried pear, macadamia nut, pickled onion, Manchego, apple cider vinaigrette **gf**

BG SALAD

baby kale mix, heirloom carrots, honey crisp apple, pecans, watermelon radish, Manchego, honey mustard dressing **gf**

SECOND

choose one:

FILET MIGNON MEATLOAF*

seared, English peas, heirloom carrots, tomato jam, good o' mashed potatoes

FAROE ISLAND SALMON*

seared, sautéed cabbage, smoked bacon, coriander vinaigrette, roasted root vegetables **gf**

ARTICHOKE CARBONARA

bucatini, English peas, hearts of palm, Parmigiano Reggiano, black pepper, fried egg*

AMISH CHICKEN

roasted, celery salad, herb butter, roasted garlic sauce, wild mushroom, cauliflower rice **gf option**

HANGER STEAK*

onion jam, watercress sauce, herbed butter, good o' mashed potatoes

THIRD

choose one:

GRAND CHOCOLATE MOUSSE

Grand Marnier, espresso whip **gf**

STRAWBERRIES & BUTTERMILK

buttermilk biscuit, macerated strawberries, buttermilk sweet cream

gf gluten free **gf option** - must request gluten free

** These items may be served raw or under cooked.

* Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness.

We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.