



february 3, 2012

marinated olives , citrus zest, parsley	3
miso soup , bone marrow dumpling, swiss chard, white mushroom	8
charcuterie , smoked red snapper, chicken terrine, sunchoke kimchi, b&b pickles	14
cheese plate , <i>devil's gulch</i> , <i>white buck</i> , <i>pecorino panna cotta</i> , star anise honey	16
beef carpaccio , arugula, fried capers, shallots, dijon, parmesan, sea salt	18
mussels , cilantro, curry broth, cashew, black garlic aioli	15
bowl of frites , aioli, house-made ketchup	5
sweetbreads , pepita brittle, sesame powder, grilled radish, maple glaze	13
foie gras , crunchy grape, pickled mushroom, cider-coffee syrup, brioche	21
malpeque oysters (pei) , preserved meyer lemon mignonette, chervil	3 ea
olivia salad , apple, texas cheddar, verjus vinaigrette	8
romaine hearts , lemon-parmesan dressing, white anchovy, fennel-wheat crouton	10
beet salad , chevre, squash powder, walnut pavlova, banyuls vinaigrette	11
scallops , risotto, sweet potato, watermelon radish, arugula, black truffle vinaigrette	32
snapper , tomato braised squid, fingerling, fennel, crispy oyster	30
wagyu tri-tip & frites , house ketchup, texas olive oil, sea salt	28
quail , gnocchi, cauliflower, apricot, orange, smoked parsley, pistachio, torrone	31
lamb shank , barratta puree, faro, greens, almond toffee, black olives	35
tagliatelle , duck prosciutto, mushrooms, egg yolk, gouda, rosemary tuile	25
liver & onions , polenta, caramelized onion, kale, sage, cranberry mustard	20
petit filet , avocado, brown butter potatoes, spinach, lime demi	32
vegetarian/vegan seasonal selections	market price

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

executive chef/owner james holmes **chef de cuisine** andrew francisco **pastry chef** taff mayberry

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 mcroory, 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