



february 14, 2012

consommé , lobster dumpling, golden mushroom, candied lettuce	11
walnut prawn , chamomile syrup, broccoli, aioli, granulated miso	13
mixed greens , herb, flowers, crispy chevre, strawberry powder, pear dressing	9
guinea hen gallantine , braised veal, floating quail yolk, black pepper sauce, b&b pickles	12
raw oysters , champagne, caviar, preserved meyer lemon granite	4ea
mt. tam , sunflower grape, cashew, white chocolate, rosemary honey	10
beet , hamachi, black sesame pavlova, lillet vinaigrette	17
drunken foie gras , v.s.o.p., cucumber, passion sabayon, duck fat pont neufs	25

petit filet , potato puree, avocado tempura, spinach, crunchy brown butter, black truffle	35
scallop , lobster salad, risotto, fennel cream, crispy ginger	37
quail , sweetbread stuffing, glazed brussels sprout, mushroom, chinese mustard	32
ravioli , carrot-maple fill, garlic bok choy, crème fraiche, romaine sauce	24
antelope chop , cauliflower, curry, golden raisin, lime, chapati	45
salmon , fingerling potato, arugula, radish, oyster gelee, orange-almond tea	29



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,
broken arrow ranch, rain lily farm, willie nelson, loncito ranch, eagle mountain farms, countryside farm, engel farms, springfield farms,
natural gardener, b5 farm, homesweet farm, water oak farm, slow food, neon jungle, houston dairy maids, vital farm,
tx olive ranch, farm house delivery, mushroom mark addison, chef bullington's garden, seedling's garden

* 18% gratuity on parties of 5 or more * \$2 charge will be added to split entrees & to go items