

OWT Olives



Valentine Menu

Appetizer

Chesapeake oysters

Tuna Carpaccio - dijon, olive oil, shallot lime caviar, sprouts

French onion soup with sherry, croutons, gruyere

Salad with lemon marinated artichoke, romaine, crostini, parmesan,
avocado dressing

Entree

Butternut squash ravioli – pine nut brown butter, garlic spinach,
broccolini, grilled halloumi, rosemary, balsamic

Coq au Vin Blanc – wild mushrooms, white wine, penta creme blue,
winter root vegetables

Seared black cod – miso marinated, avocado cream, grapefruit relish

Tomahawk board for 2 – black garlic butter, bourbon mushrooms,
coffee sauce

A La Carte

Matchstick fries, rosemary porcini dust

Baked sweet potato fries

Pomegranate aleppo honey roasted brussel sprouts

Buttered broccolini

Dessert

Flourless hazelnut cake, hazelnut praline, creme anglaise

Pear frangipane tart, candied ginger, chocolate drizzle, vanilla bean
cream

Profiterole with rhubarb mousse, strawberries, cream

Vegan lemon coconut meringue with date crust, cashews, turmeric,
stevia, aquafaba meringue and coconut

