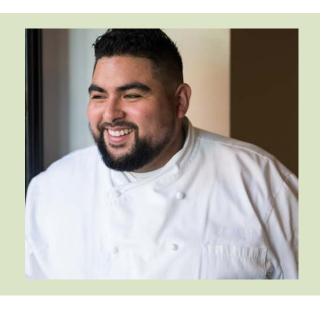


Olive & Hay, has a casual yet refined Tuscan-inspired atmosphere with crisp white tiling, an open kitchen and an outdoor dining space complete with lemon trees. Locally-sourced fare gives a modern approach to rustic Italian flavors featuring dishes such as house-made porchetta, cioppino, panzanella salad, and house-made focaccia. The ever-changing menu, developed by executive sous chef Jose Mejia, reflects the best of the season's offerings and a generous selection of hand-picked, award-winning Napa Valley wines.





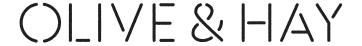
#### JOSE MEJIA, Executive Sous Chef

With over 10 years of experience in the food and beverage industry, Jose Mejia joined The Meritage Resort and Spa's culinary team with a passion to curate and

deliver an unparalleled dining experience for guests. At the resort, Mejia serves as Olive & Hay Restaurant's executive sous chef, leading a team of culinary experts while also creating a locally-sourced menu influenced by rustic, Italian flavors.

Mejia comes prepared with leadership skills and experience from several renowned culinary destinations, including Bouchon Bistro, a Michelin Star restaurant, where he served as saucier-chef de partie and led a five chef team.

Additionally, Mejia served as sous chef of the award-winning Pump Room at Public Hotel, where he led an eight-chef team, assisted in inventory and created group menus, as well as spent time as Parkshore Grill's line cook while also designing a nightly-rotated, four-course dinner and wine pairing menu.



executive sous chef - jose mejia | sous chef - rachel medeiros



#### House Made Focaccia

whipped "olive press" olive oil, house seasonal spice

#### Big Italian Salad

romaine, radicchio, corona bean, artichoke, salami, chickpeas, pepperoncini, market vegetable, italian dressing

#### Burrata

tenbrink farm strawberry jam, sesame seed, chives, 2021 pressed olive oil

main course

#### Half Roasted Chicken

pastured-raised chicken, creamed corn, celery root, mustard chicken jus

#### Rigatoni

rigatoni lamb ragu, creamy pomodoro, broccolini, solo di bruna

#### Eggplant Parmesan

crispy eggplant, tomato conserva, parmesan mousse

**Assorted Mini Desserts** 

80



executive sous chef - jose mejia | sous chef - rachel medeiros

# Obsigne 5



#### House Made Focaccia

whipped "olive press" olive oil, house seasonal spice

#### Big Italian Salad

romaine, radicchio, corona bean, artichoke, salami, chickpeas, pepperoncini, market vegetable, italian dressing

#### Burrata

tenbrink farm strawberry jam, sesame seed, chives, 2021 pressed olive oil

### Margherita Pizza

tomato conserva, basil, mozzarella di buffalo

main course

#### Half Roasted Chicken

pastured-raised chicken, creamed corn, celery root, mustard chicken jus

#### New York Strip 12oz

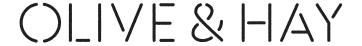
barolo sauce, garlic and chili hasselback potato

#### Eggplant Parmesan

crispy eggplant, tomato conserva, parmesan mousse

#### **Assorted Mini Desserts**

95



executive sous chef - jose mejia | sous chef - rachel medeiros

## OPZIONE 3



#### House Made Focaccia

whipped "olive press" olive oil, house seasonal spice

#### Big Italian Salad

romaine, radicchio, corona bean, artichoke, salami, chickpeas, pepperoncini, market vegetable, italian dressing

#### Burrata

tenbrink farm strawberry jam, sesame seed, chives, 2021 pressed olive oil

#### Margherita Pizza

tomato conserva, basil, mozzarella di buffalo

main course

#### Half Roasted Chicken

pastured-raised chicken, creamed corn, celery root, mustard chicken jus

#### Catch of the Day

seasonal inspiration

#### Roasted Bistecca Florentine

32oz prime porterhouse, garlic and chili hasselback potato

#### Eggplant Parmesan

crispy eggplant, tomato conserva, parmesan mousse

#### **Assorted Mini Desserts**

110

## RENTAL FEES

### **Private Dining Room**

minimum 10, maximum 28 guests

750

### Partial Buyout

minimum 10, maximum 50 guests outside or inside

2,500

### **Full Buyout**

minimum 10, maximum 150 guests outside and inside

6,000

## CORKAGE FEES

per bottle

35

## CUSTOM MENU

our chefs are more than happy to customize the menu























