

FIRST

TODAY'S GARDEN LETTUCES

market greens and herbs of the season, shaved vegetables, olivella vinaigrette

OJAI ROOTS FARM BEETS & CHICORIES

goat's milk robiola, citrus, horseradish, crispy buckwheat

PETROSSIAN OSSETRA CAVIAR

pecorino and black truffle panna cotta, baby leek, potato crisps

course supplement + 45

CRUDO OF PACIFIC TUNA

honeydew, fresno chile, basil, california olive oil

TRANSPARENT SEA FARM KING PRAWNS

prawn butter, fennel, prosciutto, cherry peppers

PRIME BEEF CARPACCIO

pickled vegetable relish, roasted garlic, pecorino, tuscan bread

PASTA

BLACK TRUFFLE RISOTTO

parmigiano reggiano

add shaved white truffles from alba + 95

MUSCOVY DUCK BIGOLI

braised duck ragu, sage, shaved point reyes farmstead cheese

DUNGENESS CRAB LUMACHE

squid ink shell pasta, lemon, pestled herbs, bread crumbs

POTATO AGNOLOTTI

lemon thyme, currant, parmigiano reggiano

RIGATONI BOLOGNESE

signature olivella bolognese recipe with house whipped ricotta

As part of our continued commitment to sustainability, all produce at Olivella is 100% organic, with the majority of product being sourced from farms here in Ojai. Additionally, meat and fish are sourced with a focus on local, wild products and responsible farming practices.

MAIN

DIVER SCALLOPS

celery root puree, fennel, apple

CHANNEL ISLANDS SWORDFISH

endive, sea bean, caper and white wine butter sauce

MEDITERRANEAN BRANZINO

yukina savoy greens, valencia orange, castelvetro olive, chile yogurt

FREE RANGE ROASTED CHICKEN

bloomsdale spinach, grape, preserved ojai citrus

ORGANIC HONEYNUT SQUASHES FROM OUR LOCAL FARMS

whipped chestnut, roasted lemon, thyme, crispy seeds

BERKSHIRE PORK TENDERLOIN

melted leeks, carrots, caramelized dates, red wine jus

PRIME BEEF STRIPLOIN

whipped yam, leaf broccoli, brown butter, veal jus

upgrade to japanese A5 wagyu + 75

DESSERT

SELECTION OF CALIFORNIA AND ITALIAN CHEESES

served with seasonal accompaniments

OJAI OLIVE OIL CAKE

candied fennel, olive oil curd, pistachio, basil meringue, greek yogurt sorbet

ALMOND AND CHERRY SEMIFREDDO

almond cherry nougatine, pomegranate, luxardo cherries, almond crumble

GRAPEFRUIT AND BLACK TEA TORTA

black tea mousse, grapefruit crèmeux and gelée, tea pearls, grapefruit sorbet

CHOCOLATE SPHERE

warm almond brownie, sea salt caramel, cocoa nib tuile, stracciatella gelato

THREE COURSES 95 | with wine 155

FOUR COURSES 120 | with wine 200