



## TUESDAY AND WEDNESDAY \$39: 3-COURSE PRIX FIXE MENU

### APPETIZERS

✓ **Soupe du Jour**

✓ **Arugula Salad**, Goat Cheese, Crispy Yucca  
& Warm Fig Vinaigrette (GF) 

✓ **Escargots** Garlic Butter, Black Forest Ham, Cherry Tomatoes,  
Sautéed Spinach & Slivered Almonds (GF)

### MAIN COURSES

✓ **Coq au Vin**, Pasta, Mushrooms, Bacon, Brussel Sprouts

✓ **Cassoulet**, White Beans, Pork Shoulder, Pork Sausage,  
Duck Confit (GF)

✓ **Scottish Salmon**, Wild Rice, Vegetables,  
Sautéed Spinach, Saffron Sauce

✓ **Roasted Squash** Honey Glazed,  
Olive oil and Sage Polenta 

### DESSERTS

✓ **Ile Flottante**, Soft Meringue Floating on Crème Anglaise (GF) 

✓ **Crème Brulée**, with Tahitian Vanilla (GF)

✓ **Sorbet/Ice Cream** (1 scoop)



## L'OLIVIER: THE OLIVE TREE

L'Olivier means "The Olive Tree," in French. The Olive Tree is a symbol of Peace, Abundance, and Prosperity, and we hope that your experience follows our name. With each hand-crafted dish, you will taste the abundance of delicious flavors, you find peace with each glass of our specialty wines. You will leave with prosperous memories.

Enjoy our fresh Farm to Table delights, our home-grown herbs, and our house harvested honey. We have herb beds which produce cilantro, rosemary, thyme, basil and other herbs we use. We are proud to have our own beehives from which we harvest honey and cook with. Some of the items we have delivered from our Farms to Table partners are goat cheese, mushrooms, kale, squash blossom, squash, arugula, greens, cherry tomatoes, carrots, shallots, garlic, beets, eggplants, apples, peaches and melons, cherries, just to name a few. We work closely with many small local farms.

### ABOUT THE CHEF

Chef Xavier Grenet trained at L'École Française de la Gastronomie Ferrandi in Paris and at L'École Hôtelière de Lausanne in Switzerland. Grenet has over 20 years of experience; first in France in some of the world's best restaurants; "Laurent" on the Champs Elysées, and "Jamin" – Michelin three stars - under the leadership of Joel Robuchon. Xavier Grenet was also the head chef on award-winning movies directed by Luc Besson; "Le Grand Bleu" (1987) and "The Professional" (1993).

Xavier came to the U.S. in 1993 and joined the 3-star restaurant (New York Times) "Les Célébrités" at Hotel Nikko in New York before working his way west to the landmark restaurant "Barcelona" in San Francisco as Executive Chef where he earned high praise and attention from jaded local food critics for the explosive yet balanced flavors of his cuisine.

As an avid fan of the Southwest, Xavier arrived in Santa Fe in 2000 to transform the way one thinks about local cuisine by bringing his own French techniques to bear on classical and traditional recipes. He was the executive Chef at Ristra for 13 years. He creates a vision of the Southwestern cuisine that is precise and clear. Christian DeBenedetti, writing in The New York Times agreed: "Xavier's French inspired menu uses bold Southwest flavors with finesse."

In January 2002, Xavier was awarded the recognition of his peers with an invitation to prepare a dinner in New York City at The James Beard Foundation. Xavier and his Wife Nathalie opened L'Olivier December 20, 2013.

L'Olivier 229 Galisteo Street, Santa Fe, NM 505-989-1919