




TAKE OUT MENU

Appetizers

- ❖ **Tuna Tartare**, Avocado Mousse, Potato Chips – 17 (GF)
- ❖ **Arugula Fig Salad**, Fig, Goat Cheese, Crispy Yucca Root, Balsamic Vinaigrette – 14 (GF – V)
- ❖ **Soupe Du Jour** 10 (GF – V) 
- ❖ **Cheese Plate** - 17
- ❖ **Asparagus Salad**, Petit Basque Cheese, Toasted Almonds, Serrano Ham Honey Mustard Vinaigrette -16
- ❖ **Escargot**, Garlic butter, Black forest ham, cherry tomatoes, spinach, slivered almonds – 15.00 (GF)
- ❖ **Squash Blossoms Tempura**, Filled with Boursin Cheese, Chimayo Red chile beurre Blanc – 17 (V)
- ❖ **Foie Gras Du Jour** – 27 (DF, GF)
- ❖ **Fresh Oysters (6)** – 18 (GF)

❖  V - Vegetarian

❖ GF - Gluten Free

❖ D - Dairy Free

❖ C - Consuming raw or undercooked meats, poultry,

❖ seafood, shellfish, or eggs may increase your risk of food borne illness,

❖ especially if you have a medical condition.

❖ **\$5.00 Split Fee for all dishes.**

Main Courses

- ❖ **Elk Tenderloin**, Sweet Potato Purée, Red Wine Poached Pear, Snow Peas, Sauce Grand Veneur – 38 (GF)
- ❖ **Suckling Pig**, Served with Mac and Cheese, and Oyster Mushrooms – 27
- ❖ **Short Ribs**, Grass Fed, Rosemary Braised Beef, W/Glazed Shallots, Haricot Verts & Green Chile Jack Cheese Mashed Potatoes. – 29 (GF)
- ❖ **Salmon**, Black Rice, Sautéed Spinach, and Saffron Sauce – 28 (GF)
- ❖ **Chicken Schnitzel**, Caper Sauce, Potato Gratin, Spinach – 24
- ❖ **Stuffed Poblano**, Wild Rice, Zucchini, Spaghetti Squash, Piquillo Pepper Coulis – 24 (GF, D, V)

CALL TO ORDER

505-989-1919

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 bee hives 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.



DINNER

Tuesday – Saturday Open at 5 PM

505-989-1919

229 GALISTEO STREET
SANTA FE, NM

www.loliviersantafe.com

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