

# OLIVIA

For Cornell Graduation we serve a three course price fixed menu for \$49 per person  
thaca College we serve our regular menu!

## STARTERS, SOUPS & SALADS

**MIXED FIELD GREENS** with tomatoes, red onion, pickled carrots, cucumber & balsamic vinaigrette

**CAESAR 2008** romaine, salt-roasted onions, parmesan, capers, broken garlic vinaigrette & croutons

**BRAISED BEEF TOSTADA** served open faced, with roasted pineapple & cilantro sour cream

**SHRIMP BRUSCHETTA** grilled & chilled shrimp with confit tomato, braised leeks & goat cheese

**CHILLED SWEET PEA SOUP** served with mint creme fraiche

**LOBSTER & TOMATO SOUP** light tomato broth & pesto puree

## ENTREES

**PAN SEARED WILD SALMON** with a furikake crust, sushi rice, crab, avocado & wasabi aioli

**PENNE & PESTO** with roasted red peppers, wild mushrooms & caramelized onions

**GRILLED CHICKEN** citrus marinade, with caramelized onions, tomato jam, roasted potatoes & asparagus

**TUNA STEAK SEARED RARE** with pineapple-red onion compote, arugula, cilantro-lime cream & roasted potatoes

**FILET MIGNON** grilled, with a smoked paprika rub, garlic-herb butter, mashed sweet potatoes & asparagus

**ROASTED ROOT VEGETABLE RISOTTO** with beet & carrot purees & grilled and chilled shrimp skewer

## DESSERT

**CHOCOLATE NOW!** rich flourless chocolate torte with raspberry sauce & white chocolate brittle

**LEMON MOUSSE** with blueberry compote, served with lavender shortbread

**TIRAMISU** coffee soaked short cake layered with mascarpone & milk chocolate mousse