



We Olive & Wine Bar

The Olive Oil Experience

\$25 Lunch & Dinner

FIRST COURSE

Stuffed Peppadews

Fresh goat cheese, Genoa salami, sweet pickled peppers

Traditional Aged Balsamic

SECOND COURSE

Choose One:

Orchard Salad

Arugula, apples, red bell peppers, walnuts, marinated figs, goat cheese

Meyer Lemon Olive Oil & Fig Balsamic

Caprese Panini

Roasted tomato, house-made basil pesto, mozzarella

Basil Olive Oil & Blackberry Balsamic

Artichoke Caper Flatbread

Artichoke Caper Tapenade, mozzarella, roasted tomato, fresh basil

Meyer Lemon Olive Oil

Add Grilled Chicken or Fresh Prosciutto | \$4

DESSERT COURSE

Blood Orange Brownie & Candied Walnuts

WINE PAIRING

CHENIN BLANC | Graziano 2016 | \$10 / \$28

ROSÉ | Rabble Wine 2017 | \$11 / \$32

MERITAGE | Hayes Valley 2016 | \$9 / \$26