



Celebrating 100 Years of Julia Child

"...for Italian, she headed to Olio e Limone."

~Spitz, B. [2012]. *Dearie: The Remarkable Life of Julia Child*. New York: Knopf.

Celebrate Julia's life and influence – in and out of the kitchen – with her favourite dishes at Olio e Limone

Four-Course Chef's Tasting Menu with Choices

Available Daily During Dinner Hours August 15 – September 15, 2012

Food Menu: \$65.00/Per Person | Exclusive of Tax and Gratuity

ANTIPASTI* E INSALATE (choice of:)

Timballo di Melanzane con Purea di Pomodoro: Eggplant soufflé with goat cheese center; fresh tomato-basil sauce

Carpaccio di Pere Bella Elena: Thinly sliced pears, mixed baby greens, gorgonzola cheese, walnuts; *Olio e Limone* dressing

*We are sorry that we can no longer serve another of Julia's Olio e Limone Ristorante's favourites, **Fegato d'Oca** (pan-roasted *foie gras* (duck's liver), balsamic reduction sauce, grilled Belgian endive), since the implementation of the July 1, 2012 ban on the sale *foie gras* in the state of California.

PASTE (choice of:)

Spaghetti alla Bottarga di Trapani: Spaghetti with olive oil, garlic, chili flakes, and Sicilian tuna roe

Ravioli di Salsiccia e Finocchio: Housemade pasta filled with sausage and fennel; tomato sauce and sage butter

Ravioli d'Anatra ai Funghi Porcini: Housemade duck ravioli, creamy porcini mushroom sauce

SECONDI (choice of:)

Quaglie con Salsiccia, Polenta e Caponata: Roasted quails stuffed with sausage; polenta, Sicilian *ratatouille*

Tagliata di Bue con Rugola e Tortino di Patate: Sliced beef tenderloin over thin potato tart, arugula, shaved parmesan, truffle oil

Costolette d'Agnello con Balsamico e Menta: New Zealand lamb chops, balsamic vinegar reduction

SAUCE (go ahead – eat them with your fingers just like Julia did!)

Sogliola al'Olio e Limone: Fresh imported Dover sole with *Olio e Limone* white wine sauce (and, yes, finished with a touch of butter!)

DOLCI (choice of:)

Bauiletto di Cioccolato e Banana: Chocolate-banana bread pudding with a warm chocolate ganache center topped with caramelized bananas

Crostata di Pere al Caramello: Pear tart with a thin layer of marzipan and warm caramel sauce

Buon Appetito! (or should we say, "Bon Appetit"!)

From the ending of Bob Spitz's new hit Julia Child biography, "Dearie":

"Early the next evening, the phone rang in the kitchen at Olio e Limone. There was a full house in the dining room, mostly regulars who had just sat down, and it was hard for Elaine Morello, the chef's wife, to hear above the din. She turned away from the crowd and cupped a hand over her ear, listening as best she could through the clatter and static.

A few minutes later, she went to the front of the house and clanked a knife against a wineglass to get everyone's attention.

"Our dear friend and mentor Julia Child passed away today," she said. A chorus of gasps and cries sifted through the dining room. "So we invite all of you to raise a glass in her honor." With great vivacity, she sang out: "Cin-cin! Salute, Julia."

Someone had the good sense to shout, "And *bon appetit!*"