

Octobers' From the Farm



IL FIORELLO OLIVE OIL COMPANY



Experiences

The FARM & The MILL

Stroll through the garden, learn about the 13 varieties of Olives, a reprieve in the citrus grove, visit the chickens and tour the mill, all followed by a comprehensive olive oil tasting with food pairings.

10:00 Daily

RESERVATION

\$50

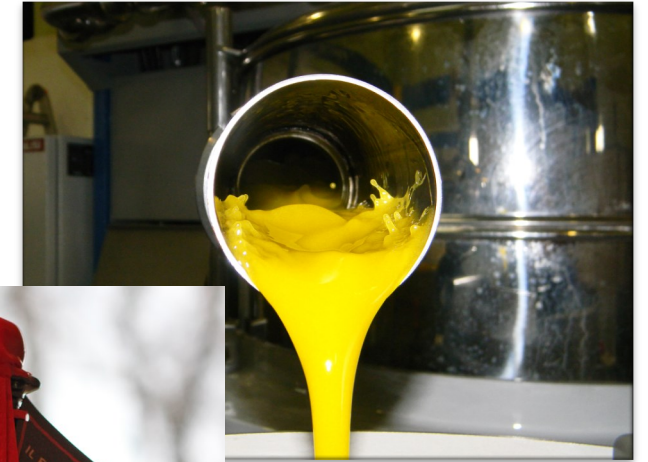
OLIVE OIL & BALSAMIC REDUCTION TASTING

3 Certified Extra Virgin Olive Oils
Co-Milled Olive Oil
Balsamic Vinegar Reduction
Accompanied with Chef Curated Pairings

11:00, 1:00 & 3:00 Daily

RESERVATION

\$25



❖ Reservations; speak with your host or call us @ 707-864-1529



CHEESE BOARD

Chef's Selection of Specialty Cheeses

Includes a variety of Farm Pickles & Candied Citrus

Frantoio Extra Virgin Olive Oil

Signature Balsamic Vinegar Reduction

\$25

❖ Serves 1-2



CHARCUTERIE BOARD

Chef's Selection of Specialty Cheeses & Meats

Includes a variety of Farm Pickles & Candied Citrus

Frantoio Extra Virgin Olive Oil

Signature Balsamic Vinegar Reduction

\$45

Served with Bread Basket

❖ Serves 2



A Side of Mac & Cheese

Orecchiette in a White Cheddar Sauce
 Roasted Farm Peppers
 Toasted Sage Breadcrumbs
Leccino Extra Virgin Olive Oil
 \$8



Potato Flight

Russet Potatoes

Pesto, Sundried Tomato, Toasted Pine Nuts

Pretzel Dog: Caramelized Hot Dog, Pretzel Croutons
 Citrus Cayenne Honey

Caramelized Onion, Rosemary, Gruyere
Frantoio Extra Virgin Olive Oil
 \$25



Cream of Squash Soup

Crispy Prosciutto with Fried Sage
Taggiasca Extra Virgin Olive Oil
 \$16



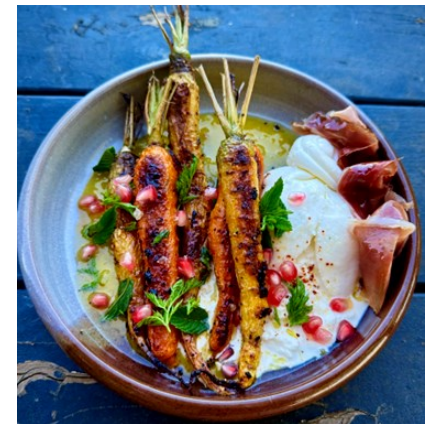
The Blue Beet Salad

Citrus Poached Beets, Beet Greens, Spiced Almonds,
 Point Reyes Original Blue Cheese
Lemon Co-milled Olive Oil
Signature Balsamic Vinegar Reduction
 \$16



Ham & Gruyere Sandwich

Red Onion Mustard Vinaigrette
 Carrot & Shallot Slaw
 with House made Potato Chips
Frantoio Extra Virgin Olive Oil
 \$25



Harissa Roasted Carrots

Burrata, Prosciutto, Pomegranate,
 Preserved Lemon Vinaigrette, & Mint
Green Valley Extra Virgin Olive Oil
 \$20

What's happening at the Farm...

October Fest Weekend

October 25, 26 & 27

11-4pm

Join us

for the *German Prefix Menu* that will make you smile, perk your thirst for an Old Engine Oil Dark Beer or The Cube, a bourbon cocktail fit for the fall.

The umpapa of the tunes will get your feet a tappin' while participating in our fun & games.

Hey, if you have lederhosen, put them on!



IT'S HARVEST

October 18—November...

Check in with a host to see if today is a good day to take a stroll

Olives to Oil Stroll

Experience the path of the ripe olives journey from the grove harvest of 3000 trees, bins for milling, to a delicious golden hue of velvety, silky fresh olio nuovo.

