



This Just In

October 10, 2008

Oliveto Restaurant

510-547-5356

www.oliveto.com

Two Seasons at Once

Beginning next Tuesday, October 14th

During the brief period of early fall, when two distinct seasons overlap, the Bay Area offers a special, if fleeting, opportunity for a seasonal kitchen like Oliveto's. We taste sweet corn from Terra Firma Farm in Winters alongside delicate baby escarole with a mere hint of its later-in-the-season bitterness from County Line Harvest in Petaluma. Dirty Girl Produce in Santa Cruz brings us dry-farmed Early Girl tomatoes as well as their first cuttings of young Treviso radicchio. Terra Sonoma's fresh, tender shelling beans evoke the essence of summer, while their sweet and juicy Tokyo turnips presage the flavors of fall and winter.



Chef Paul Canales takes full advantage of this brief overlapping of seasons as a chance to color outside the lines. Now, the fresh, vibrant flavors of summer have intensified and become fuller, even riper, and more pungent-almost autumn-like-while the earthy, sometimes bitter or sugary flavors of fall are fresher and more delicate than they are later in the season. "It's an unusual moment," says Chef Canales. "The atypical cool weather we had in August and September got the first fall crops off to an early start, and the prolonged temperate weather we're

experiencing now is allowing for the slow ripening of certain of the quintessential summer crops."

This announcement of "This Just In" is a bit outside our

usual definition of what the email tries to do. Perhaps a better name for today's email might be "These Just In, " or "A Breathtaking Moment Just In."

Join us this week to taste the harmonious commingling of two seasons, when Chef Canales draws on the best of summer and early fall to synthesize an Indian summer menu which will include:

Shellfish salad with fall chicories and cherry tomatoes

Ribollita with fresh shelling beans, cavolo nero, tomato, and eggplant

Terrine of sardines, *corno di toro* peppers, and butternut squash

Chicken in the style of ancient Rome with squash, olives, and tomatoes

Risotto alla pilota with summer and winter squash and Oliveto salumi

Call (510) 547-5356 or [reserve online](#).



Cook Tigre Mendoza Gavito preps butternut squash

THE SOURCES:

Brookside Farm, Brentwood - figaro peppers, Spanish musica

beans

Dirty Girl Produce, Santa Cruz - tomatoes, radicchio, fresh shelling beans

Star Route Farms, Bolinas - nettles, cavolo nero

Terra Sonoma - turnips, new potatoes, shelling beans

County Line Harvest, Petaluma - chicories

Full Belly Farm, Guinda - butternut squash, summer squash

Riverdog Farm, Guinda - eggplant, yellow finn potatoes, basil, delicata squash

Catalán Family Farm, Salinas - tomatoes, cauliflower, cabbage

Martin Bournhonesque, Salinas - Cipolline onions, arugula

Terra Firma Farm, Winters - corn

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