









A GUIDE TO OUR OLIVE BAR

SPRING 2011

	VARIETY	CHARACTERISTICS/FLAVOR	USES
	Kalamon (Kalamata)	Almond shape with a pointed tip and deep purple color. Firm texture with a smoky, wine-infused snap. Available pitted and whole.	Great for snacking or added to Greek salads. Traditionally used for tapenade.
	Greek Olive Mix	Flavorful medley of five olives, including Kalamon, Mt. Athos, Mt. Pelion, Nafplion, and Gordal. Available pitted and whole.	Ideal for creating marinades.
	Stuffed Olives	Buttery green olives with a fresh herbal aroma and meaty texture. Stuffed by hand with fresh ingredients, such as blue cheese or fresh red peppers.	Enjoy out of hand or use as a garnish for martinis and Bloody Marys.
	Marinated Olives	Options range from green olives marinated with garlic and herbs to crushed chili and Sicilian herbs, which is a zesty blend of mustard seed, rosemary, and red pepper flakes.	Chop and add to a traditional hummus recipe.
	Cerignola	Available in green and black, these are the prized queen olives of Puglia, Italy. Mild and buttery flavor.	Perfect for everyday snacking. Pair well with pecorino and fontina.
	Moroccan Oil Cured	Sometimes coined "raisins for adults," these olives have a rich, smoky flavor and provide a real zip to the palate. Available whole and pitted.	The pitted olives can be the perfect salting agent for roasts and lamb stews.
	French Olives	The more renowned varietal, Niçoise (left), is a small, tender olive that is smoky and full flavored. It's available pitted and whole. The Picholine (right) is crisp-tender and slightly salty.	Use Niçoise olives for a classic French tapenade or in a Niçoise Tuna Salad. Pair the Picholine with Brie and Comté.
	Antipasti	Options include roasted peppers and garlic, marinated artichokes, and Dolmas, to name a few.	Ideal for classic Mediterranean meze and tapas.