



# This Just In

## Tiny First Fava Beans

**For Reservations**  
**510-547-5356**

**On the web:**  
[OpenTable](#)

Our 1st spring favas have just come in from Bolinas. In a ritual as beloved as it is time consuming, our cooks crowd around a mountain of green pods, shucking them. The cottony linings of the split pods cradle the new beans, some no larger than a pea.

Spring fava season is brief & only the first few pickings yield beans tender enough to serve raw, delicate skins still on.

It's a pure, fleeting taste of early spring: vegetal and sweet, they are utterly magical.

### **Links:**

[Star Route Farms](#)

[Oliveto Dinner Menu & Wine List](#)



As the local fava season progresses, the beans grow, their sugars turn to starch, and their skins toughen, necessitating a quick blanch to pop them out of their coats. The mature beans are no less delicious, but to eat them raw is a rare opportunity.

### On the Menu:

Taking a cue from the Romans, Chef Canales will dress the favas with Il Frantoio olive oil & sea salt & finish them with a fresh shaving of pecorino & cracked black pepper.

### Availability:

Fava beans will be on the menu tonight & probably through Thursday, perhaps into the weekend. We may see more of these tiny beans from inland farmers who planted later. (Please note: Availability is day-to-day, and we don't yet know how these notices will affect demand. Please understand if we've sold out more quickly than anticipated.)

### The Farm:

This first wave of favas comes from Star Route Farm on the Marin coast.

P.S. The first crops of local asparagus and English peas are also on the menu now.

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**Oliveto**

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