

FIG & OLIVE TASTING MENU

each dish is prepared with a selected extra virgin olive oil, served with our freshly baked olive fougasse toasts and, in the Mediterranean style are shared to start the meal or enjoyed as light appetizers

VEGETABLE

\$6 Each / \$16 for 4

Artichoke
Thyme, Garlic, Parmesan

Fennel, Lemon,
Orange and Rosemary

Bell Pepper
Herbs de Provence Oil

Eggplant & Tomato Confit
Basil Olive Oil

Zucchini & Parmesan
Pine Nuts, Lemon

OLIVES

\$6 One Variety or Mixed

Nicoise Olive Herbs Provence
Verdial Olive Thyme Laurel
Olives de Nyons
Arbequina Olives
Kalamata Olives

CROSTINI

3 for \$9.50 / 6 for \$18

Artichoke Tapenade, Asparagus,
Tomato, Parmesan

Grilled Vegetables, Olive Tapenade

Eggplant & Tomato Confit,
Bell Pepper, Fresh Basil

Manchego, Fig Spread , Almond

Prosciutto, Ricotta, Fig Tapenade

Bresaola, Goat Cheese
Black Olive Tapenade

Shrimp, Tomato, Basil, Lemon

Salmon, Ricotta, Citrus, Cilantro

Sardine, Tomato, Charmoula

CHEESE

Plate of 4 for \$12.50

Crotin de Chavignol (Goat)
Rocchetta (Cow,Sheep,Goat)
Urgelia Cadiz (Cow)
Pecorino Paille (Cow)

Plate of 6 for \$18

Goat Cheese & Pepper (Goat)
Urgelia (Cow)
Gorgonzola Dolce (Cow)
Pecorino Paille(cow)
Manchego (Sheep)
Rocchetta (Cow, Sheep, Goat)

CHARCUTERIE

One Variety or Mixed \$16

Saucisson Sec
Prosciutto di Parma
Bresaola
Jamon Serrano
Rosemary Speck



CARPACCIO & TASTING PLATES

ZUCCHINI CARPACCIO - \$10

zucchini marinated in olive oil lemon juice, pine nuts, parmesan - Baussy Olive Oil

PROSCIUTTO MELON CARPACCIO - \$13

melon & prosciutto finely sliced
melon & mint granite

YELLOW FIN TUNA CARPACCIO - \$14

tuna, balsamic vinegar, sesame oil, cilantro
arugula, lemon, marcona almond

ANTIPASTI TASTING PLATE - \$15

prosciutto, bresaola, parmesan, ricotta & pesto
marinated bell pepper, marinated artichoke
eggplant & tomato confit, assorted olives

FIG JAMON GOAT CHEESE CARPACCIO - \$13

cured spanish ham, figs, warm goat cheese
sherry vinegar - Aguibal Olive Oil

BEEF CARPACCIO - \$12

marinated raw beef, balsamic vinegar
baby arugula, parmesan - Truffle Olive Oil

SALMON TARTARE - \$13

marinated raw salmon, tomato, avocado, caper
lemon, chive, shallot, dill - Baussy Olive Oil

MEDITERRANEAN VEGETABLE TASTING PLATE - \$15

zucchini terrine, crushed tomato, fresh mint
lemon & olive tabouli, olive tapenade & pesto
hummus dip, eggplant & tomato confit

COMPLIMENTARY TASTING OF EXTRA VIRGIN OLIVE OILS

FIG & OLIVE brings you the finest ingredients, flavors, and health benefits of olive oil and the Mediterranean diet, the antioxidant quality of figs and extra virgin olive oil

APPETIZERS

TERRINE DE LEGUMES DE PROVENCE ET EAU DE TOMATE - \$12

chilled terrine of zucchini, fresh mint, tomato, onion, garlic, egg, served with a light tomato consomme - Moulin Baussy Olive Oil

FEUILLETE D'AUBERGINE ET CHEVRE - \$12

grilled eggplant, tomato, melted goat cheese & parmesan, arugula served over a light puff pastry

CRAB CROQUETTES A LA PLANCHA - \$16

jumbo lump crabmeat, ricotta, chives, bell pepper, served with an emulsion of olive oil, lemon, caper, and pimenton - Aguibal Arbequina Olive Oil

SEARED SEA SCALLOPS WITH SHAVED ARTICHOKE - \$16

seared sea scallops, served with fried artichoke salad, balsamic vinegar, pine nuts - Picual Olive Oil

SUMMER SOUPS & CROSTINI

chilled Mediterranean soup served with a paired crostini - \$8

CONCOMBRE & LEGUMES

chilled soup of cucumber, lemon, orange, mint, pine nut, pink peppercorn, served with Provencal vegetable crostini

MELONE I PROSCIUTTO

chilled soup of melon & celery, diced tomato, chervil, rosemary, served with fig & ricotta & prosciutto crostini

GAZPACHO DE ANDALUCIA

chilled soup of tomato, bell pepper, cucumber, onion, basil, pine nut, served with tomate & picual olive oil crostini

SALADS

served with our freshly baked fougasse bread

FIG & OLIVE SALAD - \$12 / \$9 small

figs, olives, tomato, shaved parmesan, manchego, gorgonzola, walnuts, apple balsamic fig vinegar dressing with Picual Olive Oil

POLLO DE IBIZA - \$14

rosemary & thyme roasted chicken, avocado, tomato, raisin, walnut, fresh chive & cilantro orange, avocado & sherry vinegar dressing with Aguibal Olive Oil

SALADE SAUMON MARINE ET CREVETTES- \$15

marinated raw salmon, shrimp, avocado, citrus fruits, tomato, cilantro lemon dill & chive dressing with Moulin Baussy Olive Oil

MEDITERRANEAN GREEK SALAD -\$12 / \$9 small

feta cheese, tomato, Kalamata olive, red onion, bell pepper, lemon dressing with Koroneiki Olive Oil

SMOKED CHICKEN SALAD - \$15

smoked chicken, parmesan, tomato, marcona almond, cilantro sesame balsamic lemon dressing with Arbequina Olive Oil

NICOISE SALAD - \$15

seared yellow fin tuna, tomato, egg, haricot vert, bell pepper, potato nicoise olives, light lemon dressing with Baussy Olive Oil

PASTA

PENNE FUNGHI TARTUFO - \$16

cremini mushrooms, parmesan, parsley, scallion - Truffle Olive Oil

PENNE MEDITERRANEO - \$18

shrimp, tomato, garlic, cilantro, chives - Sundried Tomato Olive Oil

LOBSTER PASTA DI VENEZIA - \$24

steamed lobster, crushed vine tomato, fresh basil, home made pasta,
dollop of fresh ricotta cheese - Nocellara Olive Oil

MAIN COURSES

PREPARED WITH SELECTED OLIVE OILS

POLLO AL LIMONE I ROSMARINO - \$20

grilled chicken on rosemary skewers, onion, tomato, served with mascarpone
and a lemon & olive taboule - Lemon Infused Olive Oil

GRILLED LAMB SKEWERS - \$22

grilled lamb on rosemary skewers, bell peppers, served with Greek yogurt & honey
and couscous with figs, red onion, tomato - Koroneiki Olive Oil

BRANZINO DU SUD AVEC HERBES DE PROVENCE ET CITRON - \$19

grilled branzino fish served whole with lemon, fresh thyme, rosemary
served with saute spinach, fig, marcona almond - Moulin Baussy Olive Oil

SALMON A LA ANDALUCIA CON OREGANO - \$26

seared salmon, zucchini, chick pea, fennel, tomato, verdial olive
fresh oregano, lemon - Marques de Grinon Olive Oil

CARAMELIZED COD WITH ORANGE GLAZE - \$28

seared cod, light orange glaze, leek, tomato
fresh basil, dill, coriander - Mandarin Infused Olive Oil

FIG & OLIVE MEDITERRANEAN TASTING -\$ 26

grilled chicken with thyme and artichoke tapenade, mushrooms, arugula, parmesan
grilled lamb on rosemary skewers, bell peppers, Greek yogurt & honey, couscous salad with figs
grilled shrimp on oregano skewers, leeks, tomato - Saffron Picual Olive Oil

VERDURA COTTA I PORTOBELLO - \$16

grilled eggplant, zucchini, portobello, tomato, red onion, asparagus - Noccellara Olive Oil

Executive Chef : Pascal Lorange

FRANCE

Moulin Baussy - Speracedes
Ripe Fruit, Honey, Sweet Almond
Domaine Castelas - Provence
Fresh Grass, Apple, Artichoke

ITALY

Nocellara - Sicily
Green Fruit and Grassy Tones
Taggiasca Mosto - Liguria
Fruity, Onctuous, Unfiltered

SPAIN

Aguibal Arbequina - Jaen
Warm, Buttery, Unfiltered
Marques de Grinon, Toledo,
Green, Herbal, Aromatic, Vibrant

FIG & OLIVE WINE SELECTION

CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
FR-Veuve Cliquot Yellow, Pinot Noir, Chardonnay (Classic, Citrus, Caramel) 375ml/750ml	16	32/86
FR-Paul Goerg, Blanc de Blanc, Chardonnay (Fresh, Light, Citrus, Orange Flower)		80
FR-Paul Goerg, Rose, Grand Cru, Chardonnay, Pinot Noir (Elegant, Fine Beads, Raspberry Note)	16	80
SP-Penedes- Cava 1+1=3 Brut, Macabeo, Parellada, Xarello (Smooth, Champagne Method)	12	46

WHITE DRY

FR-Provence- La Courtade Domaine L'Alycastre, Rolle, 06 (Crisp, Mineral Aromas, Citrus)	10	38
IT-Friuli- Vigneti Pittaro, Pinot Grigio, 06 (Dry, Delicate Bouquet of Acacia Flowers, Refreshing)	9	36
IT-Friuli- Livio Felluga, Pinot Grigio, 05 (Dry, Aromatic, Elegant, Long Finish)	15	58
IT-Alto Adige- Caldaro, Pinot Bianco, 06 (Bright Summery Wine, Mineral Notes, Fresh Apple)	9	36
IT-Alto Adige- Cassata Monfort, Traminer, 06 (Fresh, Aromatic, Tropical Fruit, Like Gewurztraminer)	12	46
SP-Rueda- Castelo de Medina, Sauvignon Blanc, 06 (Dry, Floral Nose, Tropical Fruit)	10	38
SP-Rueda- Aldor, Verdejo, 05 (Crisp, Exotic, Fresh Citrus)	9	36

WHITE MEDIUM BODY

IT-Sardinia-Don Giovanni, Vermentino, 06 (Pear Nose, Medium Body, Almond Finish)	10	38
IT-Alto Adige- Abbazia di Novacella, Kerner, 06 (Velvety, Nuts, Honey)	14	56
IT-Friuli- Livio Felluga Terre Alte, Sauv Blanc, Tocai, Pinot Bianco, 04 (Rich Fruit, Caramel, Nuts)		68
SP-Rueda- Jose Pariente Barrica, Verdejo, 05 (Elegant, Floral, Exotic, Lychee, Hint of Oak)		62

CHARDONNAY

SP-Navarra- Castillo di Monjardin, Chardonnay, 06 (Full, Lush, Apple & Vanilla Flavors)	10	38
IT-Lombardia- Mazzolino, Chardonnay, 04 (Medium Body, Vanilla, Honey, Hazelnut, Citrus)	14	54
FR-Burgundy- Prosper Maufoux Puligny Montrachet, Chardonnay, 02 (Rich, Notes of Nuts and Honey)		86

ROSE

FR-Provence- La Courtade Domaine L'Alycastre, 06 (A Classic Dry Provencal Rose)	10	38
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RED LIGHT BODY

FR-Provence- Mas de Gourgonnier, Syrah, Grenache, Cab. Sauv., 04 (Black Cherries, Spices)	10	38
FR-Burgundy- Chateau Maufoux, Pinot Noir, 04 (Fresh, Balanced, Red Berries)	10	38
FR-Burgundy- Les Dames Huguettes, Pinot Noir, 04 (Classic, Red Fruit, Hint of Oak)	14	56
IT-Chianti- Castello di Bossi, Sangiovese, 01 (Light, Modern Chianti with some Merlot)		64

RED MEDIUM BODY WITH FINE TANNIN

IT-Piemont- Revello Barbera d'Alba, Barbera, 05 (Black Cherry, Plum, Raspberry, Long Finish)	12	46
SP-Rioja- Valserrano Crianza, Tempranillo, 04 (Perfect Balance of Red Fruit & Fine Tannin)	10	38
SP-Rioja- Valserrano Reserva, 01 (Balanced, Jammy Black Berries, Pefect Vintage)	16	60
SP-Rioja- La Rioja Alta Reserva, Tempranillo, 00 (Supple, Elegant, Hints of Cedar, Cocoa, Leather)	13	48
SP-Almansa- Castillo de Almansa, Monastrell, Centibel, 02 (Plum, Smooth Tannin, Chocolate Notes)	10	38

RED MEDIUM WITH FORWARD RED FRUIT

FR-Languedoc-Rouge National, Cab Sauv., Syrah, Grenache, 06 (Dark Berries, Fresh, Forward Fruit)	9	36
FR-Cahors-Coutale, Malbec, 05 (Structured, Full Fruit)	10	38
FR-Provence- Chateau Miraval, Syrah, Grenache, Cab.Sauv., 04 (Cherries, Cassis, Thyme)	12	46
IT-Lombardy-Corvino, Cabernet Sauvignon, 02 (Full Mouth, Smooth Tannin, Berries, Leather)	15	58
IT-Piemont- Ceretto Barolo, Nebbiolo, 01 (Dried Cherries, Forward Fruit, Notes of Cedar)		78
IT-Puglia- Sfida Rosso, Primitivo, Cabernet, 06 (Jammy, Round, Lush Red Fruits)	10	38
IT-Veneto- Marion Valpolicella, Corvina, Rondinella, 01 (Full, Luscious, Berries, Herbs, Spices)		72
IT-Tuscany-La Colombina Brunello di Montalcino, 02 (Red Berries, Leather, Coffee, Spices)		80

RED FULL BODY

SP-Rioja- La Orbe, Tempranillo, 04 (Earthy, Big Oak, Tannin, Notes of Leather)	13	48
SP-Valdepusa- Caliza, Syrah, Graciano, 04 (Enticingly Fruity, Lush Raspberry, Subtle Minerality)	15	58
SP-Valdepusa- Summa Varietalis, Syrah, Cab Sauv, Petit Verdot, 02 (Rich Dark Berries, Balanced, Spices)		72
SP-Valdepusa- Marquez de Grignon, Syrah, 04 (Powerfull Intense, Jammy Black Berries, French Oak)		82
SP-Ribera del Duero- Jaros Leon de Nemea, Tempranillo, 02 (Superb Concentration of Black & Red Fruits)		96
SP-Ribera del Duero- Palomero, Tempranillo, 99 (Big Wine, Red Fruit, Leather, Unfiltered Sweet Tannin)		98