

FIG & OLIVE DINNER MENU

Each dish is prepared with a selected extra virgin olive oil, served with our freshly baked olive oil toasts
Our menu is centered around local seasonal and imported Mediterranean ingredients,
to create refined and genuine flavors from the South of France, Italy and Spain

VEGETABLE

\$5 Each / 4 for \$16

Artichoke, Garlic, Parmesan, Balsamic
Bell Pepper, Pimenton, Capers, Olives
Eggplant, Tomato, Basil, Thyme
Fennel, Orange, Garlic, Cilantro

CEVICHE & TARTAR

\$6 Each / 4 for \$18

Salmon & Dill Avocado Tartar
Shallot, Lemon, Olive Oil

Branzino Cherry Tomato Ceviche
Lemon, Orange, Fennel, Dill

Sesame Tuna Tartar
Chive, Shallot, Cucumber

Shrimp Lemon Ceviche
Scallion, Red Onion, Fennel

OLIVE

\$4.50 Mixed

Nicoise Olives Herbs de Provence
Verdial Olives Thyme Laurel
Arbequina Olives
Manzanilla Lemon Olives

CROSTINI

3 for \$9.50 / 6 for \$18

Crushed Tomato, Basil Pesto
Cucumber & Greek Yogurt
Eggplant, Basil, Sundried Tomato
Bell Pepper, Goat Cheese, Caper, Olive
Manchego, Fig Spread, Almond
Prosciutto, Ricotta, Fig, Olive, Walnut
Bresaola, Goat Cheese, Black Olive
Shrimp, Avocado, Cilantro, Tomato
Crab & Lemon Cilantro Mayonnaise
Salmon, Ricotta, Citrus, Cilantro
Boquerones, Tomato, Charmoula
Mushroom, Artichoke, Truffle Parmesan

CHARCUTERIE

One Variety or Mixed \$18

Saucisson Sec
Prosciutto di Parma
Tuscan Braised Ham
Bresaola
Jamon Serrano
Rosemary Speck

STEAK TARTAR \$13

Chopped Raw Filet Mignon
Caper Shallot Mayo & Olive Oil Toast

JAMON IBERICO

Degustation Plates \$23

Traditional Jamon Iberico
Pan Con Tomato
or
Jamon Iberico, Manchego
Olives, Pan Con Tomato

CHEESE

Plate of 5 for \$16

Fromage de Chevre (Goat)
Gorgonzola Dolce (Cow)
Rocchetta (Cow, Sheep, Goat)
Manchego (Sheep)
Fontina (Cow)
Fig & Olive Walnut Tapenade
Marcona Almond

CARPACCIO

ZUCCHINI CARPACCIO - \$12

zucchini finished with olive oil, fresh lemon juice
pine nut, parmesan - Picholine Olive Oil

YELLOW FIN TUNA - \$14

raw tuna, balsamic vinegar, cilantro, arugula
tomato, marcona almond - Toasted Sesame Oil

BLACK TIGER SHRIMP - \$13

sliced raw shrimp, arugula tapenade, orange
lemon, fennel, sundried tomato, lemon dressing

BEEF CARPACCIO - \$14

marinated raw beef, 18 year balsamic vinegar
baby arugula, parmesan - Truffle Olive Oil

PROVENCE VEGETABLE & MOZZARELLA PLATTER - \$15

mozzarella di buffala, tomato, balsamic, arugula, black olives
zucchini, bell pepper, pesto ricotta dip - Basil Olive Oil

APPETIZER

FIG GORGONZOLA TARTLET - \$14

melted gorgonzola, prosciutto, fig, walnut
arugula, tomato, on a fine puff pastry

MEDITERRANEAN CHICKEN SAMOSA - \$12

chicken, cilantro, Greek yogurt, bell pepper
scallion - Harissa Olive Oil

FIG JAMON GOAT CHEESE - \$14

jamon serrano, fig, warm goat cheese, chive
sherry vinegar - Arbequina Olive Oil

SEA SCALLOPS & TRUFFLE ARTICHOKE TAPENADE - \$15

seared sea scallops, truffle artichoke, mushroom
arugula, pine nuts - Aged Balsamic Vinegar



SOUP & CROSTINI

Mediterranean soup served with a paired crostini - \$9

CUCUMBER & PINK PEPPERCORN

chilled cucumber soup
mint, lemon, orange, pink
peppercorn served with minced
cucumber Greek yogurt crostini

GAZPACHO DE ANDALUCIA

chilled soup of tomato
bell pepper, cucumber, onion
basil, pine nuts served with tomato
Picual Olive Oil crostini

AVOCADO CRAB & LIME

chilled soup of avocado
lime, coconut, tobasco, scallion
served with crab & cilantro olive
oil emulsion crostini

SALAD

FIG & OLIVE SALAD - \$15

fig, olive, tomato, manchego, gorgonzola dolce, goat cheese
walnut, chive, scallion, green apple, 18 year fig & balsamic dressing - Arbequina Olive Oil

MELON & PROSCIUTTO DI PARMA SALAD - \$16

prosciutto di parma, canteloupe, baby spinach, cherry tomato, shallot, haricots verts, brussel sprouts
toasted sliced almond, pinot noir & gorgonzola dressing - Leccino Olive Oil

PROVENCE VEGETABLE CHICKEN SALAD - \$16

free range rotisserie chicken marinated with Herbs de Provence, lemon, garlic, grilled zucchini, eggplant
tomato, asparagus, red onion, avocado, arugula, parmesan, pine nut, 18 year balsamic vinegar - Picholine Olive Oil

TUSCAN SALAD - \$17

prosciutto, parmesan, fresh ricotta basil pine nut tapenade, olive tapenade, marinated eggplant
warm olive oil toast, tomato, artichoke, olive, arugula salad, fig balsamic vinegar - Frantoio Olive Oil

SHRIMP SALAD WITH RICOTTA & MARINATED SALMON - \$17

tiger shrimp marinated with fresh cilantro, shaved fennel, avocado, tomato, scallion
toast with ricotta, marinated raw salmon, citrus & cilantro olive oil dressing - Arbequina Olive Oil

SALAD NICOISE - \$16

seared yellow fin tuna, haricots verts, tomato, potato, hard boiled egg, black olive, white anchovy
mesclun salad, red bell pepper, red onion, citrus & olive oil dressing - Picholine Olive Oil

CAESAR SALAD - \$12

parmesan, romaine lettuce, white anchovy, olive oil crouton, garlic dressing - Frantoio Olive Oil
add grilled chicken or shrimp for \$4

PASTA

PENNE FUNGHI TARTUFO - \$17

cremini mushroom, parmesan, black truffle paste, fresh parsley & scallion - Truffle Olive Oil

PENNE MEDITERRANEO - \$18

shrimp, tomato, garlic, cilantro, scallion - Spicy Sundried Tomato Olive Oil

ARTICHOKE CRAB RICOTTA RAVIOLI - \$23

housemade ravioli, crab, ricotta, artichoke, scallion served with asparagus, cherry tomato
pine nut, dill, celery root, parmesan - Picholine Lemon Olive Oil

ROTISSERIE & GRILL

FRENCH RIVIERA ROTISSERIE CHICKEN - \$23

free range chicken marinated in Herbs de Provence, lemon & garlic
served with mashed potato & haricots verts - Rosemary Olive Oil

GRILLED BRANZINO WITH FIG & BALSAMIC - \$26

grilled filet of Mediterranean branzino, glazed with fig & 18 year balsamic vinegar
snow pea & fig - Picholine Olive Oil

GRILLED LAMB SKEWERS & COUSCOUS - \$24

grilled lamb on rosemary skewers, bell pepper, Greek yogurt, honey
couscous with fig, red onion, scallion, tomato - Koroneiki Olive Oil

MAIN COURSE

THYME CHICKEN PAILLARD - \$23

free range chicken breast marinated with thyme served with a salad of haricots verts
spinach, brussel sprouts, cherry tomato, almond - Pinot Noir Arberquina Oil

TUSCAN CARAMELIZED COD & GARDEN VEGETABLES - \$28

marinated cod filet with raspberry balsamic vinegar, sesame seed, lemon thyme
served with baby carrot, green olive, fava bean, turnip, red pearl onion - Tuscan Olive Oil

SALMON A LA ANDALUCIA - \$28

seared salmon, zucchini, fennel, tomato, chickpea, verdial olive
fresh oregano, garlic, lemon - Picual Olive Oil

SHRIMP & SCALLOP PAELLA - \$26

grilled shrimp and scallops marinated with pimenton served on saffron rice
eggplant tapenade, bell pepper, tomato, garlic - Oregano Olive Oil

TRIO DE LA MER - \$28

Mediterranean branzino, glazed with fig & aged balsamic vinegar, snow pea & fig
seared sea scallop, artichoke truffle tapenade, mushroom - Truffle Oil
seared salmon with grilled summer vegetable

ROSEMARY LAMB CHOPS - \$36

grilled lamb chops marinated with rosemary, garlic, smoked with bouquet of Herbs de Provence
served with goat cheese mashed potato & sautéed snow pea & shallots - Rosemary Olive Oil

FIG & OLIVE MEDITERRANEAN TASTING - \$29

grilled free range chicken with rosemary & garlic, artichoke tapenade - Lemon Olive Oil
grilled lamb on rosemary skewers, bell peppers, Greek yogurt & honey, couscous salad, fig
grilled shrimp & tomato skewer on a saffron rice - Oregano Olive Oil

SIDES

\$6 Any Side

Sautéed Spinach with Fig, Marcona Almond & Garlic
Grilled Summer Vegetables

Brussel Sprouts, Haricots Verts, Cherry Tomato, Almond
Sautéed Cremini Mushrooms with Thyme & Shallots

Sautéed String Beans & Caramelized Shallots

Mixed Green Salad, Tomato, Scallion, Balsamic Olive Oil Dressing

Roasted Fingerling Potatoes & Shallots

Olive Oil Mashed Potatoes & Chives

Executive Chef: Pascal Lorange

20% gratuity will be added to parties of 6 or more. Eating raw or undercooked fish, shellfish, eggs, or meat, increase the risk of food borne illness.
Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs.

FIG & OLIVE WINE SELECTION

CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
FR - Veuve Clicquot Yellow & Cuvée Reserve, Pinot Noir, Chardonnay (Classic, Citrus, Caramel)	18	98
IT - Ferrari Trentino Blanc de Blanc, Chardonnay (Champagne Method, Floral, Apple Note)	12	60
FR - Veuve Clicquot Rosé, Chardonnay, Pinot Noir, Pinot Meunier (Elegant Red Fruit, Apricot Note)	20	
FR - Moet Rosé Imperial NV, Chardonnay, Pinot Noir, Pinot Meunier (Bright, Summer Berries)		110

SAUVIGNON BLANC & PINOT GRIGIO & DRY WHITE

FR - Gascogne - Domaine d'Uby, Sauvignon Blanc, 09 (Elegant, Floral Notes & Citrus)	10	40
FR - Loire - Chateau de Sancerre, Sauvignon Blanc, 08 (Delicate Mineral Flavors)	15	60
IT - Piedmont - Maserà Masone, Gavi, Cortese, 08 (Lime Aroma, Pear, Exotic Fruit)	14	56
IT - Friuli-Livio Felluga, Pinot Grigio, 08 (Dry, Aromatic, Elegant, Long Finish)	16	64
SP - Rueda - Castelo de Medina, Sauvignon Blanc, 08 (Floral Nose, Full Tropical Fruit)	12	48
SP - Tarragona - Castell Del Remei, Sauvignon Blanc 08 (Tropical Fruit Aroma, Floral Notes)	14	56

CHARDONNAY & WHITE MEDIUM BODY

FR - Languedoc - Domaine de Raissac, Chardonnay, 08 (Floral Nose, Notes of Almonds, Pear)	10	40
FR - Burgundy - Prosper Maufoux, Chardonnay, 07 (Elegant, Apple, Light Oak)	14	56
FR - Corsica - Gioielli Cap Corse, Vermentino, 08 (Herbal Notes, Spices, Mineral Flavors)		78
IT - Liguria - Rivera di Ponente, Pure Vermentino, 08 (Aromas of Pear, Apple, Lingering Dry Finish)	15	60
IT - Campania, Domaine Ferrara, Greco di Tufo, 08 (Complex, Floral Nose, Vanilla Notes)		68
SP - Rioja - Valserrano Blanco, Viura, 07 (Great Balance, Notes of Melon, Grapefruit, Hint of Vanilla)	12	48
SP - Rias Baixas - Robalino, Albarino, 08 (Classic Galicia White, Peach Nose, Crisp, Lush Finish)	12	48

ROSE

FR - Provence - Domaine L'Alycastre, Mourvedre, Grenache, 09 (A Classic Dry Provencal Rose)	12	48
FR - Provence - Les Domaniers, OTT selection, Cinsault, 09 (Aromas of Peach and Apricot, Spices)	14	56
FR - Provence - Domaines OTT, Chateau de Selle, Cab. Sauvig., 09 (Perfect Balance, Fruity and Spicy)		86

PINOT NOIR & RED LIGHT BODY

FR - Burgundy - Chateau Maufoux, Pinot Noir, 07 (Fresh, Balanced, Red Berries)	12	48
FR - Cotes du Rhone - Xavier, Grenache, Syrah, Mourvedre, 07 (Dark Fruit, Blackberries, Dried Nuts)	12	48
IT - Abruzzo - Itynera, Montepulciano, 08 (Floral Hints, Notes of Truffle & Elegant)	15	60

RED WINES FORWARD FRUIT

FR - Provence - Petit Rimauresq, Grenache, Carignan, 07 (Black Cherries, Provence Spices)	10	40
FR - Languedoc - Le Petit St Jacques, Cabernet, Grenache, 07 (Cherries Notes, Spices, Round)	12	48
FR - Provence - Petit Rimauresq Cru Classé, Syrah, Cab., 06 (Well-Balanced, Spices, Plums)	15	60
FR - Rhone - Domaine Font Sane, Gigondas, Grenache, 07 (Soft Tannin & Notes of Berries)		78

SANGIOVESE & TEMPRANILLO MEDIUM BODY

SP - Rioja - Valserrano Crianza, Tempranillo, 06 (Perfect Balance of Red Fruit & Fine Tannin)	12	48
SP - Rioja - Valserrano Reserva, 04 (Balanced, Jammy Blackberries, Perfect Vintage)	16	64
IT - Tuscany - Capezzana Barco Reale, Sangiovese, Cab. Sauvignon, 08 (Balanced Fruit & Tannin)	12	48
IT - Tuscany - Castello Monsanto Chianti Riserva, Sangiovese, Canaiolo, 07 (Red Fruit, Balanced)	15	60

MEDIUM TO FULL BODY

FR - Cahors - Coutale, Malbec, 07 (Structured, Full Fruit)	12	48
FR - Languedoc - Occultum Lapidem, Syrah, Grenache, Cab., 07 (Herbal Notes, Spices, Current)		69
FR - Rhone - Domaine Durand, Cornas, Syrah, 04 (Fruity Nose, Tight Tannins & Spices)		76
FR - Bordeaux - Bouquet de Monbrison, Margaux, Cabernet, Merlot, 06 (Elegant, Black Fruits, Leather)		89
IT - Sicily - Colisi Rosso, Nero d'Avola, 07 (Aromas of Blackberries, Strong Tannins)	12	48
IT - Piedmont - Revello Barbera d'Alba, Barbera, 07 (Black Cherry, Plum, Raspberry, Long Finish)	16	64
IT - Lombardy - Corvino, Cabernet Sauvignon, 05 (Full Mouth, Smooth Tannin, Berries, Leather)	17	68
IT - Sardinia- Feudi Della Medusa, Cannonau, 05 (Aromas of Cherry, Leather, Well-Balanced)		84
IT - Tuscany - La Fiorita Brunello di Montalcino, Sangiovese Grosso, 04 (Full, Violet, Long, Refined Tannin)		88
SP - Cadiz - Tierra de Cadiz, Syrah, 06 (Spices & Peppery Finish)		96