

# FIG & OLIVE DINNER MENU

Executive Chef - Pascal Lorange

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

## CROSTINI

3 for \$10 / 6 for \$19

### VEGETABLES

\$8 Each / 4 for \$21

Artichoke, Garlic  
Parmesan, Balsamic

Pickled Cucumber, Yogurt  
Pink Peppercorn

Bell Pepper, Pimenton  
Capers, Olives

Zucchini  
Pesto Ricotta, Pine Nut

Cucumber, Shallot, Yogurt, Pink Peppercorn

Burrata, Tomato, Herbs, Balsamic

Roasted Bell Pepper, Ricotta, Caper

Manchego, Fig, Marcona Almond

Prosciutto, Ricotta, Fig, Olive, Walnut

Salmon, Ricotta, Citrus, Cilantro

Shrimp, Avocado, Cilantro, Tomato

Crab, Yogurt, Tarragon, Tomato

Boquerones, Tomato, Charmoula

Mushroom, Truffle Artichoke, Scallion, Parmesan

### CHEESE

Assortment for \$19

Served with Fig Jam  
Marcona Almond & Toast

Fromage de Chèvre (Goat)

Gorgonzola Dolce (Cow)

Burrata (Cow)

Manchego (Sheep)

Rocchetta (Cow, Sheep, Goat)

### CRUDO

Tuna \$15

Cucumber, Chive, Cilantro  
Lemon Sesame Dressing  
Coratina Olive Oil

Branzino \$14

Fresh Herb Tapenade  
Basil, Tomato, Lime  
Marques de Griñon Olive Oil

Salmon \$13

Orange, Grapefruit, Dill  
Lemon, Scallion  
Château Leoubé Olive Oil

### OLIVES

\$6 Mixed

Nicoise Olives Herbs de Provence

Verdial Olives Thyme Laurel

Arbequina Olives

Manzanilla Lemon Olives

### JAMON IBERICO DE BELLOTA "CINCO JOTAS"

Degustation Plates

Traditional Jamon Iberico \$28  
Pan Con Tomato

Jamon Iberico, Manchego \$26  
Olives, Pan Con Tomato

### CARPACCIO

Zucchini \$14

Lemon, pine nut, parmesan  
Picholine Olive Oil

Yellow Fin Tuna \$15

Balsamic vinegar, cilantro, arugula  
tomato, marcona almond  
Toasted Sesame Oil

Beef \$15

Filet mignon, 18 year balsamic  
baby arugula, tomato, parmesan  
White Truffle Oil

### APPETIZER

FIG GORGONZOLA TARTLET \$16

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

MEDITERRANEAN CHICKEN SAMOSA \$14

Chicken, cilantro, Greek yogurt  
bell pepper, scallion  
Harissa Olive Oil

PROVENCE VEGETABLES & BURRATA \$17

Burrata, tomato, balsamic, arugula, nicoise olive  
zucchini, roasted bell pepper, pesto ricotta  
Basil Olive Oil

SEA SCALLOPS & TRUFFLE ARTICHOKE TAPENADE \$16

Truffle artichoke, arugula, pine nut  
aged balsamic - White Truffle Oil

GRILLED TIGER SHRIMP \$18

Puff pastry with heirloom tomato confit  
shaved zucchini, pesto, bell pepper tapenade  
Saffron Infused Oil

OYSTERS (1/2 Dozen) \$16

Blue Point, Malpeque, Fanny Bay  
Served with a trio of mignonettes

## COLD SOUP \$9.50

### CUCUMBER & PINK PEPPERCORN

Cucumber, mint, lemon, orange, onion, pink peppercorn

### GAZPACHO ANDALUCIA

Tomato, bell pepper, cucumber, onion, basil, pine nuts, olive oil bread, sherry vinegar

### PEA & MINT

Sweet peas, mint, lemon thyme, onion, ricotta salata

## SALAD

### FIG & OLIVE SALAD \$17

Romaine hearts, mesclun, fig, apple, manchego, gorgonzola dolce, tomato, walnut olive, scallion, 18 year fig balsamic - Arbequina Olive Oil

### MELON & PROSCIUTTO BURRATA SALAD \$20

Cantaloupe, prosciutto, burrata, pesto, arugula, tomato, fresh herbs, lemon - Picholine Olive Oil

### BUTTER LETTUCE CRAB SALAD \$20

Butter lettuce with crab, tomato, avocado, cucumber, radish, hard boiled egg, scallion basil tarragon tomato yogurt - Manzanillo Olive Oil dressing

### GRILLED SEAFOOD SALAD \$28

Grilled lobster tail, scallops, calamari, mustard greens and arugula, avocado, tomato Lemon Tuscan dressing - Frantoio Olive Oil

### CAESAR SALAD \$13

Romaine hearts, parmesan, white anchovy, olive oil croutons, garlic, caesar dressing - Nocellara Olive Oil  
*Add grilled shrimp or chicken for \$7*

## PASTA/RISOTTO

### PENNE FUNGHI TARTUFO \$19

Cremini and black trumpet mushroom, parmesan, parsley, scallion - White Truffle Olive Oil  
*Add grilled chicken for \$7*

### SPAGHETTI CALAMARI \$24

Fresh basil spaghetti, grilled calamari marinated with lemon and harissa, tomato, garlic, shallot - Harissa Olive Oil

### ZUCCHINI BLOSSOM & GOAT CHEESE RAVIOLI \$25

House made goat cheese ravioli, zucchini emulsion, tomato confit, crispy zucchini blossom with parmesan & shaved ricotta salata - Nocellara Olive Oil

### TRUFFLE RISOTTO \$27

Aborio rice, black trumpet and cremini mushroom, scallion, parmesan, parsley  
White Truffle Oil

For your convenience, a suggested gratuity of 20% 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. If you have a food allergy, please speak to the manager, chef or your server.

## MAIN COURSE

### PROVENCE CHICKEN PAILLARD \$28

Free range marinated chicken with lemon, thyme, spinach, brussel sprout, almond, tomato, haricot vert bell pepper, caper, lemon, grilled zucchini - Arbequina Olive Oil

### FIG & OLIVE SUMMER TAJINE \$27

Free range chicken marinated with Moroccan spices, lemon confit, served with fig, olive, carrot zucchini, cipolini onion, tomato, toasted almond, couscous with cilantro and harissa - Hojiblanca Olive Oil

### MEDITERRANEAN BRANZINO WITH FIG & BALSAMIC \$30

Glazed with fig & 18 year old balsamic vinegar, snow pea and fig  
Koroneiki Olive Oil

### SALMON A LA ANDALUCIA \$30

Seared organic salmon, zucchini, fennel, tomato, chickpea, verdial olive, fresh oregano, garlic, lemon  
Picual Olive Oil

### CHILEAN SEA BASS \$37

Seared Chilean sea bass marinated with lemon thyme, heirloom carrot, celery root pureé, fingerling potato confit, charmoula, mascarpone harissa olive oil emulsion

### PAELLA DEL MAR \$32

Saffron rice, black tiger shrimp, sea scallop, calamari, mussels, chicken breast, green pea red bell pepper, artichoke, saffron aioli, pimenton & oregano - Hojiblanca Olive Oil

### LEMON SOLE PAPILOTE \$32

Steamed lemon sole filet in papillote with zucchini, eggplant, fennel, tomato, thyme, scallion, saffron served with olive oil chive mashed potato - Arbequina Olive Oil

### FIG & OLIVE MEDITERRANEAN TASTING \$42

Grilled lobster tail on puff pastry, tomato, shaved baby zucchini, pesto, bell pepper tapenade  
Grilled filet mignon, potato galette, roasted honey thyme eggplant  
Truffle risotto with black trumpet and cremini mushroom, scallion, parmesan - White Truffle Oil

### FILET MIGNON \$39

Grass fed beef marinated with rosemary, thyme and garlic - Arbequina Olive Oil Béarnaise  
haricot vert, caramelized shallot, olive oil chive mashed potato

### ROSEMARY LAMB CHOPS \$39

Grilled lamb chops smoked a la minute with a bouquet of Herbs de Provence  
goat cheese & chive gnocchi, roasted honey thyme eggplant - Rosemary Garlic Olive Oil

## SIDES \$8

Sautéed Spinach, Fig, Garlic, Marcona Almond  
Haricot Vert, Caramelized Shallot  
Grilled Asparagus  
Mixed Green Salad, Tomato, Scallion, Balsamic  
Sautéed Cremini Mushroom with Thyme and Shallot

Olive Oil Chive Mashed Potato  
Goat Cheese & Chive Gnocchi  
Roasted Honey Thyme Eggplant  
Fingerling Potato, Herbs de Provence