

FIG & OLIVE

EVENTS & CATERING
FIFTH AVENUE, NEW YORK

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Our Cuisine & Philosophy

FIG & OLIVE is about passion for the best olive oils, flavors and cuisine from the Riviera & Coastal regions of the South of France, Italy and Spain. It is a full service restaurant featuring lunch, brunch and dinner menus. The exceptional wine list includes over 30 wines offered by the glass or bottle from Italy, France and Spain. FIG & OLIVE's menu philosophy is based on the notion of clean, healthy and sophisticated ingredients and dishes, each prepared or finished with unique olive oils.

Our Menu

FIG & OLIVE's signature dishes embody Executive Chef, Pascal Lorange's passion for the best olive oils and cuisine from the Mediterranean region. At the tasting bar and communal table, guests can enjoy Pascal Lorange shareable plates such as the Zucchini Carpaccio; a Fig Gorgonzola Tartlet, a Trio of Crostini, or an assorted selection of imported charcuterie, cheese, olives, ceviche, and tartar, all served with freshly baked Olive Oil Fougasse Bread. Main dishes include Seared Salmon with fennel and green olives and finished with Picual peppery olive oil; Penne with sauteed mushrooms, parmesan and truffle olive oil; Lemon Sole Papillote finished with an unctuous Arbequina Olive Oil; and Provence Rosemary Grilled Lamb Chops smoked a la minute with rosemary and served with caramelized eggplant and goat cheese gnocci finished with Rosemary Garlic Olive Oil. Desserts crafted by Pastry Chef Andrew LeSturgeon include Warm Marzipan Cake served with an Olive Oil Gelato. The exceptional wine list includes over 30 varietals from the South of France, Italy and Spain that are offered by the glass, along with full bottles and champagne.



Our Location

The first FIG & OLIVE opened in New York City in 2005 and in 2011 FIG & OLIVE opened two new locations – Melrose Place in West Hollywood and Westchester, New York.

FIG & OLIVE Fifth Avenue is comprised of two floors with a long, white marble bar on the first floor that extends into the dining room. Upstairs, the spacious dining room seats guests among potted olive trees and rosemary plants. Two impressive, wrought iron windows open to views of Midtown. This convenient location is popular for business lunches and dinners, after work cocktails or brunch on the weekends.



FIRST FLOOR

Downstairs, the scene-stealing, long, white, marble bar invites you inside where guests can relax with one of our signature cocktails, such as the Cucumber Cosmo. The adjacent communal table offers a comfortable and relaxed atmosphere to socialize with guests. The surrounding space has candlelight, subtle green hues, a terracotta ceiling and rosemary plants. The openness of the space with views to the kitchen and bar create a lively atmosphere.

SECOND FLOOR

Upstairs, two spacious dining rooms can each host an event from 40 - 80 people, or combine them both for a private dinner for 120. The windows that overlook the shops and buildings below also can be opened to take advantage of warm weather.

Front dining room (C):
80 seated; 120 standing

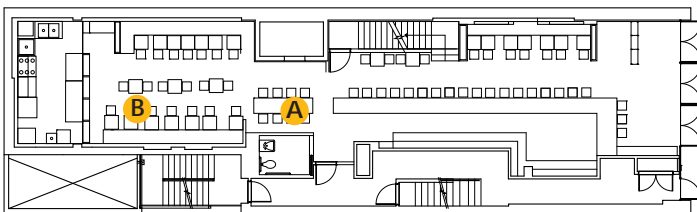
Rear dining room (D):
42 seated; 20-40 standing

Entire second floor:
120 seated; 180 standing

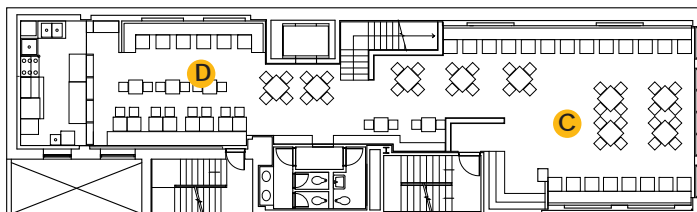
Communal Table (A):
8 seated; 12 standing

Rear dining room (B):
35 seated; 20-40 standing

First Floor



Second Floor



Fifth Avenue Floor Plan

