

FIG & OLIVE DINNER

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)

OLIVES

\$6 Mixed

Nicoise, Verdial, Arbequina

Manzanilla

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

CICCHETTI & FRITTI

\$8 EACH

Truffle Mushroom Parmesan Croquette

Crab Cake, Sweet Paprika Aioli

Zucchini Fritti

Calamari Fritti

JAMON IBERICO DE BELLOTA "CINCO JOTAS"

Degustation Plates

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

Traditional Jamon Iberico \$30
Pan Con Tomato

CARPACCIO

Zucchini \$14

Lemon, pine nut, parmesan
Picholine Olive Oil

Yellow Fin Tuna \$15

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

Beef \$15

18 year balsamic
baby arugula, tomato
parmesan

APPETIZER

FIG GORGONZOLA TARTLET \$16

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

CHICKEN SAMOSA \$14

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

GRILLED TIGER SHRIMP \$18

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

OYSTERS (1/2 Dozen) \$18

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

SEA SCALLOPS & TRUFFLE ARTICHOKE TAPENADE \$17

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

COLD SOUP \$9.50

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 \$17

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

MELON, PROSCIUTTO & BURRATA \$20

Prosciutto, burrata, cantaloupe, pesto, arugula, tomato, fresh herbs, lemon - Picholine Olive Oil

BUTTER LETTUCE CRAB \$20

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

GRILLED SEAFOOD \$28

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

CAESAR \$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 spaghetti, grilled calamari marinated with lemon and harissa, basil, 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 \$26

Arborio 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 VEGETABLE PARMESAN \$19

Carmelized onion, zucchini, bell pepper, tomato, garlic, thyme, gratiné with parmesan

GRILLED THYME CHICKEN PAILLARD \$21

Free range marinated chicken breast with lemon thyme, arugula, spinach, brussel sprout almond, tomato, haricot vert, bell pepper, caper, lemon – Picholine Olive Oil

FIG & OLIVE SUMMER TAJINE \$27

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

OLIVE OIL POACHED SALMON \$28

Organic Skuna Bay salmon, rainbow carrot confit, purple broccoli, marcona almond, micro radish sprout pea shoot, white asparagus vanilla emulsion - Hojiblanca Olive Oil

CHILEAN SEA BASS \$39

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, green pea, red bell pepper artichoke, saffron aioli, pimenton & oregano - Hojiblanca Olive Oil

STRIPED BASS PAILLOTE \$34

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

ROASTED VEAL TENDERLOIN WITH FIG CHUTNEY \$36

Roasted veal marinated with Herbs de Provence served with fig chutney, celery root puree caramelized endive - Manzanillo Olive 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 à la minute with a bouquet of Herbs de Provence goat cheese & chive gnocchi, roasted honey thyme eggplant - Rosemary Garlic 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

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