

FIG & OLIVE LUNCH

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.

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

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 Leoube Olive Oil

CROSTINI

3 for \$10 / 6 for \$19

Cucumber, Shallot, Yogurt, Pink Peppercorn

Burrata, Tomato, Herbs, Balsamic

Mushroom, Truffle Artichoke, Parmesan

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

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

CICCHETTI & FRITTI

\$8 EACH

Truffle Mushroom Parmesan Croquette

Crab Cake, Sweet Paprika Aioli

Zucchini Fritti

Calamari Fritti

CARPACCIO

Zucchini \$14

Lemon, pine nut, parmesan

Picholine Olive Oil

Yellow Fin Tuna \$15

Balsamic, cilantro, arugula

tomato, marcona almond

Toasted Sesame Oil

JAMON IBERICO DE BELLOTA "CINCO JOTAS"

Degustation Plates

Jamon Iberico, Manchego \$26

Olives, Pan Con Tomato

Traditional Jamon Iberico \$30

Pan Con Tomato

Beef \$15

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

SEA SCALLOPS & TRUFFLE ARTICHOKE TAPENADE \$17

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

CHICKEN SAMOSA \$14

Cilantro, Greek yogurt, bell pepper
scallion - Harissa Olive Oil

PROVENCE VEGETABLES & BURRATA \$17

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

RIVIERA SHRIMP & SALMON \$19

Tiger shrimp and salmon ceviche marinated with fresh cilantro, citrus and olive oil, shaved fennel, arugula avocado, tomato, scallion, warm toast with ricotta, citrus & cilantro olive oil dressing - Arbequina 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

PANINI \$17

Served with a side of mixed greens, tomato, scallion, fig balsamic dressing and Mediterranean fries

ROSEMARY CHICKEN PANINI

Free range chicken, mozzarella, artichoke, rosemary, chive, cumin & cilantro mayonnaise, scallion, tomato

NEW YORK SKIRT STEAK PANINI

Sliced skirt steak marinated with rosemary, tomato, fontina cheese, caramelized onion

FIG & OLIVE CLUB

Free range chicken, rosemary ham, lemon mayonnaise, pancetta, tomato, romaine hearts

TUNA PAN BAGNAT SANDWICH

Toasted thyme brioche, bonito tuna, hard boiled egg, tomato, red onion, olive, red bell pepper basil oil emulsion

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.

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

MAIN COURSE

PROVENCE VEGETABLE PARMESAN \$19

Caramelized 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 BURGER \$19

Grass fed natural beef, romaine, tomato, pickled onion, thyme brioche and fries served with rosemary mayo, truffle aioli and basil pesto mayo, choice of fontina, swiss or gorgonzola

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

STEAK TARTAR* \$21

Grass fed beef, shallot, caper, cornichon, arugula salad, fries, served with whole grain dijon and mayonnaise, toasted bread

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

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

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

SIDES \$8

Sautéed Spinach, Fig, Garlic, Marcona Almond
Haricot Vert, Caramelized Shallot
Grilled Asparagus
Mixed Green Salad, Tomato, Scallion, Balsamic

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