

## FIG & OLIVE

# WINTER RESTAURANT WEEK LUNCH MENU \$28

Sunday to Friday; Your choice of one from each course

### CROSTINI TASTING

chefs selection of 3 or 6 (add \$7/\$13)

Choice of:

Mushroom, Truffle Artichoke, Parmesan  
Roasted Bell Pepper, Ricotta, Capers  
Crushed Tomato, Olive Oil  
Manchego, Fig, Marcona Almond  
Gorgonzola, Onion, Cremini

Copa, Goat Cheese, Honey, Almond  
Prosciutto, Ricotta, Fig, Olive, Walnut  
Salmon, Ricotta, Citrus, Cilantro  
Shrimp, Avocado, Cilantro, Tomato  
Boquerones, Tomato, Charmoula

### PROVENÇAL CARROT & THYME SOUP

Carrot, celery, onion, garlic, thyme, olive oil crouton - Cilantro Olive Oil

### NORTHERN ITALIAN MUSHROOM & TRUFFLE SOUP

Cremini mushroom soup, garlic, onion, thyme - White Truffle Olive Oil

### BEEF CARPACCIO

Filet mignon, 18 year old balsamic vinegar, baby arugula, tomato, parmesan - Truffle Olive Oil

### SALMON TARTAR

Organic salmon, dill, shallot, lemon juice - Arbosana Olive Oil

### ZUCCHINI CARPACCIO

Zucchini finished with olive oil, lemon pine nut, parmesan - Picholine Olive Oil

### SEA SCALLOPS & TRUFFLE ARTICHOKE TAPENADE (add \$5)

Seared sea scallops, truffle artichoke, arugula, pine nuts with aged balsamic  
White Truffle Olive Oil



### GRILLED THYME CHICKEN PAILLARD

Free range marinated chicken breast with lemon thyme, arugula, spinach  
brussel sprout, pickled red onion, tomato, haricot vert, almond, bell pepper  
capers, lemon - Picholine Olive Oil

### PENNE FUNGHI TARTUFO

Cremini mushroom, black trumpet, parmesan, parsley, scallion - White Truffle Olive Oil

### TRIO DE LA MER BOUILLABaisse

Grilled scallop, lemon sole, striped bass, côte d' azur fish soup, shaved fennel  
saffron garlic aioli and olive oil cracker - Saffron infused Olive Oil

### PUMPKIN SAGE RAVIOLI

House made sage ravioli with free range chicken, ricotta and charmoula  
pumpkin olive oil emulsion, roasted pumpkin seeds, parmesan cheese aged balsamic  
Frantoio Olive Oil

### ROSEMARY LAMB CHOPS (add \$7)

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



### DESSERT "CROSTINI"

Amarena Cherry, Mascarpone, Pistachio  
on Shortbread with Micro-Basil

### CHOCOLATE POT DE CRÈME

Crunchy Praline Financiers & Vanilla Cream

FIG & OLIVE  
WINTER RESTAURANT WEEK DINNER MENU \$44

Sunday to Friday; Your choice of one from each course

CROSTINI TASTING

chefs selection of 3 or 6 (add \$7/\$13)

Choice of:

Mushroom, Truffle Artichoke, Parmesan	Copa, Goat Cheese, Honey, Almond
Roasted Bell Pepper, Ricotta, Capers	Prosciutto, Ricotta, Fig, Olive, Walnut
Crushed Tomato, Olive Oil	Salmon, Ricotta, Citrus, Cilantro
Manchego, Fig, Marcona Almond	Shrimp, Avocado, Cilantro, Tomato
Gorgonzola, Onion, Cremini	Boquerones, Tomato, Charmoula

PROVENÇAL CARROT & THYME SOUP

Carrot, celery, onion, garlic, thyme, olive oil crouton - Cilantro Olive Oil

NORTHERN ITALIAN MUSHROOM & TRUFFLE SOUP

Cremini mushroom soup, garlic, onion, thyme - White Truffle Olive Oil

BEEF CARPACCIO

Filet mignon, 18 year old balsamic vinegar, baby arugula, tomato, parmesan  
Truffle Olive Oil

ZUCCHINI CARPACCIO

Zucchini finished with olive oil, lemon pine nut, parmesan - Picholine Olive Oil

FIG GORGONZOLA TARTLET

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

SEA SCALLOPS & TRUFFLE ARTICHOKE TAPENADE (add \$5)

Seared sea scallops, truffle artichoke, arugula  
pine nuts with aged balsamic - White Truffle Olive Oil



FIG & OLIVE TAJINE

Free range chicken marinated with moroccan spices, served with fig, olive, apricot, carrot, zucchini  
cippolini onion, toasted almond, couscous salad with cilantro and harissa - Hojiblanca Olive Oil

PENNE FUNGHI TARTUFO

Cremini mushroom, black trumpet, parmesan, parsley, scallion - White Truffle Olive Oil

TRIO DE LA MER BOUILLABAISSÉ

Grilled scallops, lemon sole, striped bass, côte d' azur fish soup, shaved fennel  
saffron garlic aioli and olive oil cracker - Saffron infused Olive Oil

PUMPKIN SAGE RAVIOLI

Pumpkin olive oil emulsion, free range chicken, ricotta and charmoula  
pumpkin seeds, parmesan cheese - Fantoio Olive Oil

FILET MIGNON

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

ROSEMARY LAMB CHOPS (add \$7)

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



DESSERT "CROSTINI"

Amarena Cherry, Mascarpone, Pistachio on Shortbread with Micro-Basil

CHOCOLATE POT DE CRÈME

Crunchy Praline Financiers & Vanilla Cream