

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 Leoube Olive Oil

OLIVES

\$6 Mixed

Niçoise Olives Herbs de Provence

Verdial Olives Thyme Laurel

Arbequina Olives

Manzanilla Lemon Olives

CARPACCIO

Zucchini \$14

Lemon, pine nut, parmesan
Picholine Olive Oil

Yellow Fin Tuna \$15

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

JAMON IBERICO DE BELLOTA "CINCO JOTAS"

Degustation Plates

Traditional Jamon Iberico \$28
Pan Con Tomato

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

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

SEA SCALLOPS & TRUFFLE ARTICHOKE TAPENADE \$16

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

MEDITERRANEAN CHICKEN SAMOSA \$14

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

PROVENCE VEGETABLES & BURRATA \$17

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

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 old fig balsamic - Arbequina Olive Oil

MELON & PROSCIUTTO BURRATA SALAD \$20

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

BUTTER LETTUCE CRAB SALAD \$20

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

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

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, fried zucchini blossom with parmesan & shaved ricotta salata - Nocellara Olive 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

TRUFFLE RISOTTO \$27

Arborio rice, black trumpet and cremini mushroom, scallion, parmesan, parsley
White Truffle 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 \$34

Grilled shrimp, tomato & shaved baby zucchini, puff pastry, pesto, bell pepper tapenade
Filet mignon skewers, 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 à 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