

FIG & OLIVE DINNER MENU

Each dish is prepared with a selected extra virgin olive oil, served with freshly baked olive oil bread. Our menu is centered around local and imported ingredients to create refined and genuine flavors from the South of France, Italy, and Spain.

Vegetables

\$7 Each / 4 for \$19

Artichoke, Garlic, Parmesan, Balsamic
Bell Pepper, Pimenton, Capers, Olives
Fennel with Orange, Cilantro
Zucchini, Pesto Ricotta, Pine Nuts

Olives

\$5.50 Choice or Mixed

Nicoise Olives Herbs de Provence
Verdial Olives Thyme Laurel
Arbequina Olives
Manzanilla Lemon Olives

Cured Meat

Degustation Plates \$16 Each

Jamon Serrano, Pan Con Tomate, Manchego
Prosciutto, Olives, Parmesan, Olive Crackers

Appetizer

Fig Gorgonzola Tartlet \$15

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

Mediterranean Chicken Samosa \$13

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

Sea Scallops & Truffle Artichoke \$16

Truffle artichoke, arugula, pine nuts with
aged balsamic – White Truffle Olive Oil

Warm Goat Cheese In Fig Leaf \$16

Lavender honey, fig chutney
and black olive crackers

Soup

Provençal Carrot & Thyme \$8

Onion, garlic, thyme, crushed tomato
olive oil crouton – Cilantro Olive Oil

Piedmont Mushroom & Truffle \$8

Garlic, onion, thyme – Truffle Olive Oil

Salad

Fig & Olive Salad \$15

Apple, manchego, gorgonzola, tomato, walnut
scallion, fig balsamic – Arbequina Olive Oil

Romaine & Endive Baby Beet Salad \$16

Apple, pecan, gorgonzola, goat cheese, pistachio
raspberry sherry – Manzanillo Olive Oil

Caesar Salad \$12

Parmesan, white anchovy, olive oil croutons
caesar dressing – Nocellera Olive Oil
Add grilled chicken or shrimp \$6

Crostini

3 for \$9.50 / 6 for \$18

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

Carpaccio

\$12 Each

Zucchini, lemon, pine nut, parmesan
Tuna, balsamic, cilantro, almond, Sesame Oil
Beef, balsamic, parmesan, Truffle Olive Oil

Poultry / Meat

Provence Chicken Paillard \$26

Free range marinated chicken with lemon, thyme
spinach, brussel sprout, almond, tomato
haricot vert, bell pepper, caper, lemon
grilled zucchini, olive oil mashed potato & chive

Fig & Olive Tajine \$26

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

Filet Mignon \$29

Grass fed beef marinated with rosemary thyme and
garlic – Olive Oil Béarnaise

Rosemary Lamb Chops \$34

Smoked a la minute with Herbs de Provence
roasted eggplant, goat cheese gnocchi
Rosemary Garlic Olive Oil

New York Strip \$28

Painted Hills Farm, Oregon, served with
Olive Oil Béarnaise

Pasta

Penne Funghi Tartufo \$18

Cremini and black trumpet mushroom, parmesan
parsley, scallion – White Truffle Olive Oil
Add grilled chicken for \$6

Spaghetti Mediterraneo \$19

Shrimp, tomato, garlic, cilantro, scallion
Spicy Sundried Tomato Olive Oil

Pumpkin Sage Ravioli \$25

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

Cicchetti & Small Bites

\$7 Each

Truffle Mushroom Parmesan Croquette
Cod Fennel Harissa Croquette, Saffron Aioli
Lamb Samosa & Charmoula, Apricot
Fontina & Dolce Gorgonzola Cheese Gnocchi
Crab Cake, Sweet Paprika Aioli

Cheese

Assortment for \$19

Served with Fig & Olive Walnut Tapenade
Marcona Almonds and Olive Oil Warm Toasts
Fromage de Chèvre (Goat)
Gorgonzola Dolce (Cow)
Robiola (Cow/Sheep)
Manchego (Sheep)
Rocchetta (Cow, Sheep, Goat)

Fish / Tasting

Salmon Andalusia \$28

Seared salmon, zucchini, fennel, tomato chickpea
verdial olive, fresh oregano, garlic, lemon
Picual Olive Oil

Lemon Sole Papillote \$28

Zucchini, eggplant, fennel, tomato, thyme
scallion, saffron, olive oil mashed potato & chive
Arbequina Olive Oil

Paella Del Mar \$26

Saffron rice, black tiger shrimp, sea scallops
garden vegetables, artichoke tapenade, saffron aioli
Pimenton & Oregano - Hojiblanca Olive Oil

Fig & Olive Mediterranean Tasting \$29

Grilled chicken & provence vegetable
Grilled steak, Greek yogurt & honey couscous
Grilled shrimp & tomato on pimenton saffron rice

Sides

\$6 Each

Sautéed Spinach, Fig, Garlic, Marcona Almond
Haricot Vert, Caramelized Shallot
Cremini Mushroom with Thyme and Shallot
Olive Oil Mashed Potato, Chive
Goat Cheese Gnocchi
Mixed Greens, Tomato, Scallion, Balsamic
Roasted Honey Eggplant
Skinny Fries
(add \$2 with truffle oil parmesan)

Executive Chef – Pascal Lorange | Executive Pastry Chef – Andrew LeSturgeon

Eating raw or undercooked fish, shellfish, eggs, or meat increases 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. For your convenience, a suggested gratuity of 20% will be added to parties of 6 or more.