

FIG & OLIVE

Valentine's Day

• MELROSE PLACE •

TUESDAY, FEBRUARY 14TH  PRIX FIXE MENU \$52

APPETIZERS

SANTA BARBARA PRAWNS

Grilled prawns marinated with oregano & lemon
shaved zucchini, confit cherry tomato, puff pastry, served with saffron oil
or

VEAL CARPACCIO

Braised veal tenderloin, caper mayonnaise
shaved mushroom, pine nuts, micro basil
or

½ DOZEN OYSTERS ON THE HALF SHELL

Blue Point, Malpegue, Fanny Bay, served with trio of mignonettes:
Oregano shallot Pinot Noir, Cilantro, pink peppercorn, sherry vinegar
Fennel orange basil champagne vinegar
or

BUTTERNUT SQUASH SOUP

MAIN COURSE

FILET MIGNON

Grass fed beef, wild mushrooms, confit heirloom potatoes in olive oil
or

ORGANIC SEARED SALMON

Glazed with honey, red bell pepper, celery root puree and grilled asparagus
or

ROASTED RACK OF LAMB

Marinated in herbs de Provence, grilled polenta
fig chutney, haricot vert, shallots
or

GRILLED TRUFFLE CHICKEN PAILLARD

Free range chicken breast marinated in thyme, served with truffle mashed
potato, leek confit in olive oil and herbs – White Truffle Olive Oil

DESSERT

Melting Valrhona Chocolate Heart
Honey Lavender Madeleine



For reservations

T: 310 360 9100

figandolive.com