

FIG & OLIVE

Valentine's Day

• MEATPACKING • FIFTH AVENUE • UPTOWN • WESTCHESTER •

TUESDAY, FEBRUARY 14TH  PRIX FIXE MENU \$52

APPETIZERS

GRILLED LANGOUSTINE

Grilled langoustine 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

New York City: 212 924 1200 or Westchester: 914 725 2900

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