

FIG & OLIVE

PRIX FIXE LUNCH 29

Monday to Friday



Crostini Tasting (ADD 8) Chef's selection of 3

Choice of Soup

Butternut squash & chestnut soup, toasted squash seed
or Carrot ginger, turmeric, orange, olive oil crouton

Burrata & Heirloom Beet

Red apple, radicchio di Treviso, hazelnut, dill
apple cider dressing

Truffle Mushroom Croquette

Truffle mayo, parmesan

Salmon Crudo*

Pomegranate, grapefruit segment, pink peppercorn
pomegranate dressing

Kabocha Squash Risotto

Roasted Kabocha, pumpkin seed, fried sage, parmesan

Grilled Thyme Chicken Paillard

Brussels sprout, haricot vert, red bell pepper, almond, lemon

Riviera Salmon

Braised endive, baby kale, cauliflower purée
olive & piquillo condiment

Dessert Crostini

Amarena cherry, mascarpone, pistachio, shortbread

Chocolate Pot de Creme

Crunchy praline financiers & vanilla cream

*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Limited to parties of 10 or fewer.
Party size is subject to change.

FIG & OLIVE

PRIX FIXE DINNER 45



FIRST COURSE

Carrot Ginger Soup

Turmeric, orange, olive oil crouton

Mushroom Croquette

Truffle mayo, parmesan

Fig & Olive Salad

Manchego, gorgonzola dolce, fig, apple, tomato, walnut, olive

Petit Burrata & Heirloom Beet

Red apple, radicchio di treviso, hazelnut, dill, apple cider dressing

MAIN COURSE

Penne Funghi

Cremini mushroom, parmesan, truffle olive oil

Branzino a la Plancha

Haricot vert, yellow wax beans, roasted potatoes, green harissa sauce

Fig & Olive Tajine

Chicken, vegetables, almond, couscous, harissa

Grilled Hickory Hanger Steak (+\$3 SUPPLEMENT)

Roasted Potato, rapini, garlic confit, romesco with almond & hazelnut

DESSERT

Chocolate Pot de Crème

Crunchy praline financiers & vanilla cream

Chestnut Mousse with Amarena Cherry

Walnut meringue, cherry sorbet

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