

FIG & OLIVE

WINTER DINNER MENU

Executive Chef Wilfrid Hocquet | Chef De Cuisine Alejandra Romero

FIG & OLIVE is about passion for the best olive oils, flavors, and cuisine from the French Riviera. Our menu is centered around olive oils and ingredients carefully selected from premier farms and vendors for their genuine taste and seasonality.

Signature Crostini

3 FOR 13 | 6 FOR 22

Kabocha Squash |
pickled mushroom, pear

Goat Cheese |
caramelized onion, chive

Octopus |
hummus, pimenton

Mushroom |
artichoke, truffle, parmesan

Manchego |
fig, marcona almond

Shrimp |
avocado, cilantro, tomato

Burrata |
tomato, pesto, balsamic

Gorgonzola |
apple, red pepper marmalade

Prosciutto |
ricotta, fig, olive, walnut

Sharing // Appetizer

Marinated Olives | verdial, obregon, campo real, cuquillo, malagueña 6

Tuscan Artichoke | pickled Hen of the Woods mushroom, parmesan, truffle dressing 12

Zucchini Carpaccio | lemon, pine nut, parmesan 14

Mushroom Croquette | truffle mayo, parmesan 15

Burrata Heirloom Beet | red apple, radicchio di Treviso, hazelnut, dill, apple cider dressing 17

Cheese Board | assortment of 3 cheeses, F&O tapenade, fig jam, marcona almond, toast 17

Shrimp Cocktail | Black Tiger shrimp, spicy cocktail sauce 17

Octopus Gallega | pimenton dressing, fingerling potato 18

Crab Cake | horseradish, preserved lemon mayo, cilantro 16

Sea Scallops | honey roasted carrot, orange segment, citrus, charmoula 19

Fig Gorgonzola Tartlet | prosciutto, walnut, arugula, scallion, tomato on thin puff pastry 17

Crudo

Salmon Crudo* | pomegranate, grapefruit segment, pink peppercorn, pomegranate dressing 16

Hamachi Crudo* | preserved orange, basil olive oil 17

Beef Carpaccio* | 18 year balsamic, tomato, parmesan, micro arugula, white truffle olive oil 18

Soup

Carrot & Ginger Soup | turmeric, orange, olive oil crouton 12

Butternut Squash & Chestnut Soup | toasted squash seed 13

Salad

WITH GRILLED CHICKEN SKEWER ADD 7, SALMON OR SHRIMP SKEWER ADD 8

Salade de Laitue | butter lettuce, tomato, shallot, champagne vinegar 13

Quinoa Salad | red cabbage, squash, pomegranate, orange, brussels sprout, citrus dressing 15

FIG & OLIVE Salad | manchego, gorgonzola dolce, fig, apple, tomato, walnut, olive 19

Shrimp & Salmon Salad | fennel, arugula, avocado, tomato, citrus & cilantro olive oil dressing 22

Niçoise Salad | romaine lettuce, tuna, green & yellow beans, red pepper, quail egg, potato bagna dressing 22

Pasta // Risotto

WITH GRILLED CHICKEN SKEWER ADD 7, SALMON OR SHRIMP SKEWER ADD 8

- Penne Funghi** | cremini mushroom, parmesan, truffle olive oil 23
Provençal Crusted Scallop Linguine | red wine tomato sauce, olive-caper crusted scallops 26
Kabocha Squash Risotto | roasted Kabocha, pumpkin seed, fried sage, parmesan 25
Truffle Risotto | cremini mushroom, parmesan 26
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Main Course

- Riviera Salmon** | braised endive, baby kale, cauliflower purée, olive & piquillo condiment 26
Branzino a la Plancha | haricot vert, yellow wax beans, roasted potato, green harissa sauce 32
Chilean Sea Bass | roasted sunchoke, rapini, romesco-mascarpone sauce with almond & hazelnut 39
Paella del Mar | saffron rice, scallop, black tiger shrimp, calamari, mussel 32
FIG & OLIVE Tajine | chicken, vegetables, almond, couscous, harissa 28
Provence Roasted Chicken | herbs de Provence, fingerling potato, mushroom, tarragon mayo 29
Moulard Magret Duck Breast | stewed red cabbage, sautéed potato, pistachio granola, onion purée 35
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Steak & Chops

- Grilled Hickory Hanger Steak** | roasted potato, rapini, garlic confit, romesco with almond & hazelnut 34
Beef Filet Mignon (8oz) | haricot vert, mashed potato, olive oil bearnaise 44
NY Strip Steak (10oz) | served with choice of one side and one sauce 48
Ribeye (12oz) | served with choice of one side and one sauce 50
Rosemary Lamb Chops | goat cheese gnocchi, braised honey eggplant 40
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For Two (PLEASE ALLOW 40 MIN COOKING TIME)

SERVED WITH CHOICE OF TWO SIDES AND TWO SAUCES (CHARMOULA, LEMON SAUCE VIERGE, BEARNAISE OR CHIMICHURRI SAUCE)

- Branzino (2lb)** | lemon, fresh herbs 41 Per Person
Chateaubriand (16oz) | 46 Per Person
Côte de Boeuf (36oz) | 54 Per Person

Sides 9 EACH

- Brussels Sprout** | hazelnut, balsamic vinegar
Sautéed Spinach | fig, garlic, almond
Roasted Carrot | poppy seeds
Mushroom | garlic and parsley
Roasted Potato
Mashed Potato | chive

*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne 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.