

FIG & OLIVE

WINTER LUNCH 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.

Crostini

3 FOR 13 | 6 FOR 22

Kabocha Squash | pickled mushroom, pear

Mushroom | artichoke, truffle, parmesan

Burrata | tomato, pesto, balsamic

Goat Cheese | caramelized onion, chive

Manchego | fig, marcona almond

Gorgonzola | apple, red pepper marmalade

Octopus | hummus, pimenton

Shrimp | avocado, cilantro, tomato

Prosciutto | ricotta, fig, olive, walnut

Prix Fixe

29

Crostini Tasting (ADD 8)

Chef's selection of 3

Choice of Soup

Burrata & Heirloom Beet

Truffle Mushroom Croquette

Salmon Crudo*

Kabocha Squash Risotto

Chicken Paillard

Riviera Salmon

Dessert "Crostini"

Chocolate Pot de Crème

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 12

Mushroom Croquette | truffle mayo, parmesan 14

Burrata & Heirloom Beet | red apple, radicchio di Treviso, hazelnut, dill apple cider dressing 16

Shrimp Cocktail | Black Tiger shrimp, spicy cocktail sauce 17

Octopus Gallega | pimenton dressing, fingerling potato 18

Crab Cake | horseradish, preserved lemon mayo, cilantro 15

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

Soup

Carrot & Ginger Soup | turmeric, orange, olive oil crouton 11

Butternut Squash & Chestnut Soup | toasted squash seed 12

Salad

WITH GRILLED CHICKEN SKEWER ADD 7, SALMON/SHRIMP SKEWER ADD 8, LAMB SKEWER ADD 9

Salade de Laitue | Butter lettuce with tomato, shallot, champagne vinegar 12

Quinoa Salad | red cabbage, squash, pomegranate, orange, brussels sprout citrus dressing 14

Fig & Olive | manchego, fig, gorgonzola dolce, apple, tomato, walnut, olive 19

Salade de Poulet | chicken, arugula, tomato, avocado, orange, dried cranberry crouton, blood orange dressing 20

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

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

*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.

Sandwich // Burger

SERVED WITH A SIDE OF MIXED GREENS DRIZZLED WITH FIG BALSAMIC DRESSING & SKINNY FRIES
SKINNY FRIES WITH TRUFFLE OLIVE OIL AND PARMESAN ADD 3

F&O Chicken Club | tomato, romaine, fontina, prosciutto, tarragon aioli 18

Riviera Salmon Burger | bun, tomato, avocado, dill & caper mayonnaise 18

F&O Burger | beef, bun, tomato, pickled onion, choice of cheese, chef's sauce 19

Pasta // Risotto

WITH GRILLED CHICKEN SKEWER ADD 7, SALMON/SHRIMP SKEWER ADD 8, LAMB SKEWER ADD 9

Penne Funghi | cremini mushroom, parmesan, truffle olive oil 21

Provençal Crusted Scallop Linguine | red wine tomato sauce with olive-caper crusted scallops 26

Kabocha Squash Risotto | roasted Kabocha, pumpkin seed, fried sage parmesan 23

Mains

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

Paella del Mar | saffron rice, black tiger shrimp, calamari, mussel (with sea scallops ADD 6) 26

Chicken Paillard | brussels sprout, haricot vert, red bell pepper, almond, lemon 21

Hanger Steak Salad | baby kale, arugula, pine nut, romesco with almond & hazelnut 25

Sides

Skinny Fries 6 (with truffle olive oil & parmesan ADD 3)

Mashed Potato | chives 9 // **Brussels Sprout** | hazelnut, balsamic vinegar 9

Mushroom | garlic and parsley 9 // **Sautéed Spinach** | fig, garlic, almond 9

Add-on // Skewer | CAN BE ADDED TO ANY DISH

Shrimp | Ayala spices 8 // **Salmon** | zucchini, red onion, Breeze spices 8

Chicken | red onion, red pepper, sumac 7

Lamb | red onion, red pepper, herbes de Provence 9

FIG & OLIVE

Signature Cocktails

The FIG & OLIVE 12

Effen organic cucumber vodka, blood orange olive oil, egg white, simple syrup, celery lime juice, blood orange purée

Rossellini 12

Passion fruit vodka, blood orange juice, lime juice, served straight up

Fig & Walnut Julep 12

Bourbon, elderflower liqueur, port, muddled figs, mint, lime, shaved walnuts

Piscine 10

Sparkling wine served on ice with fresh strawberries

Raspberry Mojito 12

Rum, muddled raspberry, fresh mint & lime juice topped with club soda

Rose Old Fashioned 12

Bourbon, angostura bitters, rose syrup, orange

Cucumber Cosmo 12

Effen organic cucumber vodka, elderflower liqueur, cucumber puree, lime juice

Summer in Provence 12

Gin, house made rosemary thyme syrup, muddled blackberries, lime juice

El Matador 14

Tequila, rum, fresh lime juice, cilantro syrup, muddled jalapeño

Rosé Sangria 10

Rosé wine, pampelmousse liqueur, cranberry, raspberry, grapefruit

Red Sangria 10

Red wine, pisco, fig, cranberry juice, lime juice, red apple

White Sangria 10

White wine, apple brandy, orange juice, green apple

Wine by the Glass

CHAMPAGNE & SPARKLING WINE

Cava – Loxarel, Brut 12

Penedes, SP NV (Grapefruit, Floral, Creamy)

Sparkling Wine – Rotari, Rosé 15

Veneto, IT NV (Strawberry, Toast, Bright)

Champagne – Veuve Clicquot, Cuvee Reserve 22

Reims, FR NV (Baked Apple, Pear, Peach)

Champagne – Moët & Chandon, Rosé Impérial 25

Épernay, FR NV (Raspberry, Cherry, Floral)

WHITE

Pinot Grigio – Barone Fini 10

Valdadige, IT 2015 (Floral, Crisp, Fresh)

Pinot Gris – MacMurray Ranch 12

Russian River Valley, CA 2014 (Apple, Peach, Expressive)

Sauvignon Blanc – Château de la Roche 13

Loire, FR 2015 (Crisp, Apple, Citrus)

Sauvignon Blanc – Domaine de Tonnellerie 16

Sancerre, FR 2015 (Peach, Minerality, Elegant)

Chardonnay – Tormaresca 13

Puglia, IT 2015 (Bright, Minerality, Tangerine Acidity)

Chardonnay – Smoke Tree 15

Sonoma County, CA 2014 (Nectarine, Balanced, White Flowers)

Chardonnay – Henri Pousset Macon Villages 18

Burgundy, FR 2014 (Smooth, Vibrant, Minerality)

ROSÉ

Cinsault/Grenache – Coeur De Rose, Reserve 12

Côtes de Provence, FR 2015 (Floral, White Fruits, Balanced)

Cinsault/Grenache/Syrah – Château Miraval 14

Côtes de Provence, FR 2015 (Raspberry, Peach, Minerality)

RED

Pinot Noir – Ambo 12

Lombardy, IT 2013 (Cherry, White Pepper, Fine Tannin)

Pinot Noir – Smoke Tree 15

Sonoma County, CA 2014 (Raspberry, Cherry, Bright)

Pinot Noir – Bouchard Aine et Fils Bourgogne Rouge 16

Burgundy, FR 2013 (Red Fruit, Bright, Balanced)

Barbera d'Alba – Querciola 16

Piedmont, IT 2012 (Dark Cherry, Soft Tannins, Plum)

Tempranillo – Valserrano, Crianza 13

Rioja, SP 2012 (Perfect Balance of Red Fruit, Fine Tannin)

Zinfandel - Seghesio 17

Sonoma, CA 2013 (Raspberry, Silky, Ripe)

Malbec – Château du Caillau 14

Cahors, FR 2014 (Red Fruit, Vibrant, Smooth)

Cabernet Sauvignon – Château Lalande 14

Bordeaux, FR 2012 (Tobacco, Cedar, Ripe Fruit)

Cabernet Sauvignon – Vindicated 19

Napa Valley, CA 2014 (Black Fruit, Rich Oak, Cassis)

Cabernet Sauvignon Blend – Leviathan 24

Napa Valley, CA 2012 (Dark Fruit, Rich, Exceptional)

Pinot Noir – Mateo, Loring Wine 28

Sta. Rita Hills, CA 2014 (Vanilla, Dark Fruit, Perfect Balance)

Alain Milliat Selection Non-Alcoholic Drinks 10

ROSE GRAPE JUICE
Cabernet Franc from Gaillac

WHITE GRAPE JUICE
Chardonnay from Gaillac

RED GRAPE JUICE
Merlot from Gaillac

Juices & Nectars
Yellow Tomato | Summer Pear Nectar | Morello Cherry