

FIG & OLIVE

WINTER BRUNCH 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.

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
- 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, roasted squash, pomegranate, orange segment, 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

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

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

Sides

- Brussels Sprout** | hazelnut, balsamic vinegar 9
- Mushroom** | garlic and parsley 9
- Sautéed Spinach** | fig, garlic, almond 9
- Skinny Fries** 6 (with truffle olive oil & parmesan ADD 3)

Organic Eggs

- French Omelet** | asparagus, goat cheese, Mediterranean fries, mixed greens 17
- Truffle Mushroom Fontina** | scrambled eggs, cremini mushroom, scallion 17
- Riviera Poached Egg with Cured Salmon** | cream cheese, horseradish hollandaise sauce, mixed salad 17
- Poached Egg with Prosciutto** | manchego cheese, pear hollandaise sauce, mixed salad 17
- Steak & Egg** | roasted fingerling potato, sunny side up egg, chimichurri 24
- Quiche Lorraine** | rosemary ham, gruyere cheese, little gem lettuce 15

Viennoiserie // Sweet Breakfast

- Bread & Viennoiserie Choice / Assortment** | multigrain bread, baguette, croissant, chocolate croissant served with house made fig jam, olive oil, honey spread strawberry or orange jam 4/9.5
- Granola with Fresh Fruits** | served with yogurt or milk 13
- French Toast** | fig cinnamon jam, seasonal fruits, vanilla whipped cream 15

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

Mains

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
- Riviera Salmon** | braised endive, baby kale, cauliflower purée, olive & piquillo condiment 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

*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.

FIG & OLIVE

Cocktails

Blood Orange Mimosa 10

Blood orange purée and orange juice topped with sparkling wine

F&O Bloody Mary 12

Tomato juice, a medley of spices and vodka

Piscine 10

Sparkling wine served on ice with fresh strawberries

Americano 14

Campari and sweet vermouth topped with soda garnished with an orange twist

Bellini 10

Peach purée, lemon juice and peach liquor topped with sparkling wine

Cucumber Cosmo 12

Effen Organic cucumber Vodka, elderflower liqueur, cucumber purée, lime juice

Rossellini 12

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

Summer in Provence 12

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

Raspberry Mojito 12

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

Provence Margarita 14

Tequila, lime juice, triple sec, lavender bitters

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

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

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)

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)

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 Perrusset Macon Villages 18

Burgundy, FR 2014 (Smooth, Vibrant, 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)