

FIG & OLIVE

SUMMER SEASON | DINNER MENU

Executive Chef Pascal Lorange | Chef De Cuisine Anthony Reyes

FIG & OLIVE is about passion for the best olive oils, flavors and cuisine from the Riviera & Coastal regions of the South of France, Italy and Spain. Our menu is centered around selected farms and ingredients for their genuine taste and seasonality including the following local farms: Nichols Farm, Growing Power Farm and Seedlings Farm

VEGETABLES 9 EA

ARTICHOKE

Garlic, Parmesan, Balsamic

ROASTED BEET

Roasted Beet, Goat Cheese
Scallion

CARROT & BRUSSELS SPROUTS

Carrot confit in olive oil, cumin
orange juice, cilantro, spanish onion
charmoula, dry apricot, harissa

CHEESE

ASSORTMENT OF 5 FOR 19
Served with Fig Jam

Marcona Almond & Toast

Fromage de Chèvre (Goat)

Gorgonzola Dolce (Cow)

Robiola (Cow)

Manchego (Sheep)

Rocchetta (Cow, Sheep, Goat)

CROSTINI

3 FOR 12 / 6 FOR 21

Bresaola, Dolce Gorgonzola, Almond

Prosciutto, Ricotta, Fig, Olive, Walnut

Cured Salmon, Radish, Cucumber Yogurt, Dill

Crab, Heirloom Tomato, Avocado, Apple Aioli

Octopus, Cherry Tomato, Heirloom Carrot Purée

Shrimp, Avocado, Cilantro, Tomato

Burrata, Tomato, Herbs, Balsamic

Goat Cheese, Caramelized Onion, Chive

Manchego, Fig, Marcona Almond

Mushroom, Artichoke, Scallion, Parmesan

Cucumber, Shallot, Yogurt

OLIVES

MIXED 6

Malaga, Verdial, Obregon

Cuquillo, Cordoba

CARPACCIO

ZUCCHINI 14

Lemon, Pine nut, Parmesan
Picholine Olive Oil

YELLOWFIN TUNA* 15

Cilantro, Marcona almond
Toasted Sesame Oil

BEEF* 15

18 Year Balsamic, Tomato
Parmesan – White Truffle Oil

CURED MEAT

FIG JAMON GOAT CHEESE 24

Jamon Iberico de Bellota Cinco Jotas
served with fig and warm goat cheese
sherry vinegar – Arbequina Olive Oil

TRADITIONAL JAMON IBERICO 28

Jamon Iberico de Bellota Cinco Jotas
served with Pan Con Tomate
mixed olives – Arbequina Olive Oil

RAW BAR & SEAFOOD

CRAB & HEIRLOOM TOMATO 14

Jumbo lump crab, heirloom cherry
tomato, garlic, cilantro, shallot
harissa, avocado basil tapenade
Picholine Olive Oil

SHRIMP COCKTAIL 16

Black tiger shrimp
cocktail spicy sauce

KING CRAB LEGS 29

king crab legs with saffron aioli
butter lettuce and heirloom tomato

OYSTERS

HALF DOZEN 18 | DOZEN 34

Served with a trio of mignonette
Malpeque, Kumamoto, Fanny Bay

SEAFOOD TOWER

Combination of FIG & OLIVE selected
chilled shellfish & fresh seafood on ice
served with a trio of mignonette & sauce

2-3 PEOPLE 75

Maine lobster tail

King crab leg

5 Jumbo shrimps

6 oysters

4-6 PEOPLE 125

Whole Maine lobster

2 king crab legs

5 Jumbo shrimps

Salmon cerviche

12 oysters

SALMON CRUDO* 14

Orange, Grapefruit, Dill, Lemon
Scallion – Cobrancosa Olive Oil

TUNA CRUDO* 15

Cucumber, Chive, Cilantro, Lemon
Sesame Dressing – Picual Olive Oil

BEEF TARTAR* 15

Marinated hand cut grass fed
filet mignon, caper, shallot
parsley dijon olive oil emulsion
olive oil crackers
Manzanillo Olive Oil

CRUDO TASTING* 19

Trio of crudo tasting – Tuna crudo
Salmon crudo & Beef tartar

APPETIZER

GAZPACHO ANDALUCIA SOUP 8

Tomato, bell pepper, cucumber, onion, basil
olive oil bread, sherry vinegar

LOBSTER BISQUE 9

Pimenton chive mascarpone, olive oil crackers
With lobster ADD 6

TRUFFLE MUSHROOM CROQUETTE 14

Cremini mushroom, parmesan, béchamel
Truffle Olive Oil aioli

FIG GORGONZOLA TARTLET 16

Prosciutto, fig, walnut, arugula, scallion, tomato
on thin puff pastry

OCTOPUS A LA GALLEGA 16

Thinly sliced braised octopus, marinated bell pepper
heirloom potato, black olive, basil, arugula
pimenton lemon dressing – Cobrancosa Olive Oil

MELONE & BURRATA 16

Burrata, cantaloupe, kumato tomato, radicchio
micro-arugula, basil olive oil emulsion
Arbosana Olive Oil

SEA SCALLOPS 18

Seared scallops seasoned with orange spice
carrot olive oil tapenade, orange segment
citrus dressing – Picual Olive Oil

SALAD

SALADE DE LAITUE 12

Butter lettuce with Kumato tomato, shallot
champagne vinegar
Cobrancosa Olive Oil

RED QUINOA SALAD 14

Red quinoa, farro, cucumber, heirloom cherry tomato
marinated carrot & red bell pepper, zucchini spaghetti
apple, mint, olive tapenade – Picholine Olive Oil

FIG & OLIVE SALAD 18

Fig, apple, manchego, gorgonzola dolce, tomato
walnut, olive, romaine mixed, scallion, fig balsamic
Arbequina Olive Oil

LOBSTER SALAD 25

Grilled Maine lobster, watercress, arugula
kumato tomato, cucumber, celery root, scallion
basil lemon olive oil emulsion

PASTA & RISOTTO

PENNE FUNGHI TARTUFO 19

Cremini and black trumpet mushroom, parmesan
parsley, scallion – White Truffle Olive Oil
With grilled chicken or shrimp *ADD 8*

FETTUCCINE SHRIMP MASCARPONE 25

Grilled shrimp, San Marzano tomato
cherry tomato, scallion, micro-basil, harissa
mascarpone infused with rosemary

GOAT CHEESE RAVIOLI & ZUCCHINI BLOSSOM 25

House made goat cheese ravioli, zucchini emulsion
tomato confit, crispy zucchini blossom with parmesan and
shaved ricotta salata – Arbequina Olive Oil

TRUFFLE RISOTTO 26

Arborio rice, cremini and black trumpet mushroom
scallion, parmesan, parsley – White Truffle Olive Oil

PAELLA DEL MAR 29

Black tiger shrimp, sea scallop, calamari, mussels, saffron
arborio rice with chicken, green pea, red bell pepper
artichoke, saffron aioli, pimenton & oregano
Hojiblanca Olive Oil

PRIMAVERA LOBSTER RISOTTO 29

Grilled Maine lobster, arborio rice, lobster stock, asparagus
caramelized carrot, cherry tomato, garlic, shallot
baby zucchini, snow pea – Nocellara Olive Oil

FISH

RIVIERA SALMON 26

Seared salmon, grilled asparagus, braised endive
cauliflower purée, basil infused olive oil

BOUILLABAISSE 29

Grilled scallop & shrimp, fish of the day
mussel, lobster bisque, shaved fennel
saffron garlic aioli, olive oil cracker
Saffron infused Olive Oil

MEDITERRANEAN BRANZINO 29

Glazed with fig & 18 year old balsamic vinegar
snow pea, fig, olive oil mashed potato
Koroneiki Olive Oil

YELLOWFIN TUNA A LA PROVENCALE 32

Seared tuna marinated with ayala spice, heirloom potato
roasted cherry tomato with Herbs de Provence smoked
eggplant caviar, nicoise & basil olive oil

LAKE SUPERIOR WHITE FISH PAPILOTTE 34

Steamed lake superior white fish in papillote, zucchini
eggplant, fennel, tomato, thyme, scallion, saffron
served with choice of one side dish – Arbequina Olive Oil

CHILEAN SEA BASS 39

Marinated with lemon thyme, carrot, asparagus, celery
root purée, heirloom potato, charmoula mascarpone
harissa olive oil emulsion

WHOLE FISH

Prepared table side with choice of two side dishes.

WHOLE BRANZINO FOR TWO 35 PER PERSON

1.6lb Mediterranean whole branzino marinated
with Meyer lemon, rosemary, bay leave and garlic
served with sauce vierge

DOVER SOLE 58

1.5lb Dover sole cooked a la plancha, marinated
with Herbs de Provence and lemon olive oil
served with sauce vierge

POULTRY & MEAT

PROVENCE ROASTED CHICKEN 26

Chicken marinated with Herbs de Provence, rosemary, garlic, lemon, ratatouille
confit heirloom potato, basil olive oil emulsion

FIG & OLIVE CHICKEN TAJINE 27

Moroccan spiced chicken served with fig, olive, apricot, carrot, zucchini, cipollini onion, tomato
toasted almond, couscous with cilantro and harissa – Hojiblanca Olive Oil

VEAL MILANESE 32

Breaded veal escalopine, roasted tomato sautéed broccolini with thyme and garlic
pesto fettuccine, tomato mascarpone sauce

ROSEMARY LAMB CHOPS 39

Grilled, smoked à la minute with a bouquet of Herbs de Provence, goat cheese & chive gnocchi
roasted honey, thyme eggplant – Rosemary Garlic Olive Oil

FILET MIGNON 42

Painted Hills Farm 8oz grass fed beef marinated with rosemary, thyme, garlic, haricot vert
caramelized shallot, olive oil chive mashed potato – Arbequina Olive Oil Béarnaise

SIRLOIN 44

Painted Hills Farm 12oz sirloin, confit heirloom potato, caramelized heirloom carrots
with red wine cremini mushroom – Arbequina Olive Oil Béarnaise

CHATEAUBRIAND FOR TWO 45 PER PERSON

Painted Hills Farm 16oz grass fed beef with Herbs de Provence, confit heirloom potato, caramelized
heirloom carrots with red wine cremini mushroom, served table side – Arbequina Olive Oil Béarnaise

SIDES 9 EA

Carrot purée

Confit Heirloom Potato

Cremini Mushroom with Thyme & Shallot

Grilled Asparagus

Olive Oil Chive Mashed Potato

Ratatouille

Roasted Beet with Caramelized Onion & Almond

Sautéed Baby Kale & Shallot

Sautéed Spinach, Fig, Garlic & Marcona Almond

*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

SUMMER SEASON | LUNCH MENU

Executive Chef Pascal Lorange | Chef De Cuisine Anthony Reyes

FIG & OLIVE is about passion for the best olive oils, flavors and cuisine from the Riviera & Coastal regions of the South of France, Italy and Spain. Our menu is centered around selected farms and ingredients for their genuine taste and seasonality including the following local farms: Nichols Farm, Growing Power Farm and Seedling Farm

VEGETABLES 9 EA

ARTICHOKE

Garlic, Parmesan, Balsamic

ROASTED BEET

Roasted Beet, Goat Cheese
Scallion

CARROT & BRUSSELS SPROUTS

Carrot confit in olive oil
cumin, orange juice, cilantro
spanish onion, charmoula
dry apricot, harissa

CARPACCIO

ZUCCHINI 14

Lemon, Pine nut, Parmesan
Picholine Olive Oil

YELLOWFIN TUNA* 15

Cilantro, Marcona almond
Toasted Sesame Oil

BEEF* 15

18 Year Balsamic, Tomato
Parmesan – White Truffle Oil

CROSTINI

3 FOR 12 / 6 FOR 21

Bresaola, Dolce Gorgonzola, Almond

Prosciutto, Ricotta, Fig, Olive, Walnut

Cured Salmon, Radish, Cucumber Yogurt, Dill

Crab, Heirloom Tomato, Avocado, Apple Aioli

Octopus, Cherry Tomato, Heirloom Carrot Purée

Shrimp, Avocado, Cilantro, Tomato

Burrata, Tomato, Herbs, Balsamic

Goat Cheese, Caramelized Onion, Chive

Manchego, Fig, Marcona Almond

Mushroom, Artichoke, Scallion, Parmesan

Cucumber, Shallot, Yogurt

CHEESE

ASSORTMENT OF 5 FOR 19

Served with Fig Jam, Marcona Almond & Toast

Fromage de Chèvre (Goat)

Gorgonzola Dolce (Cow)

Robiola (Cow)

Manchego (Sheep)

Rocchetta (Cow, Sheep, Goat)

CRUDO

SALMON* 14

Orange, Grapefruit, Dill, Lemon
Scallion – Cobrancosa Olive Oil

TUNA* 15

Cucumber, Chive, Cilantro
Lemon Sesame Dressing
Picual Olive Oil

BEEF TARTAR* 15

Marinated hand cut grass fed filet
mignon, caper, shallot, parsley dijon
olive oil emulsion, olive oil crackers
Manzanillo Olive Oil

CRUDO TASTING* 19

Trio of crudo tasting

OLIVES

MIXED 6

Malaga Oregano

Verdial Cracked Fennel Pink Pepper

Obregon Rosemary Garlic

Cuquillo Herbs de Provence

Cordoba Lemon Thyme

APPETIZER

GAZPACHO ANDALUCIA SOUP 8

Tomato, bell pepper, cucumber, onion, basil
olive oil bread, sherry vinegar

LOBSTER BISQUE 9

Pimenton chive mascarpone, olive oil crackers
With lobster ADD 6

TRUFFLE MUSHROOM CROQUETTE 12

Cremini mushroom, parmesan, béchamel
Truffle Olive Oil aioli

CRAB & HEIRLOOM TOMATO 14

Jumbo lump crab, heirloom cherry tomato, garlic
cilantro, shallot, harissa, avocado basil tapenade
Picholine Olive Oil

FIG GORGONZOLA TARTLET 16

Prosciutto, fig, walnut, arugula, scallion, tomato
on thin puff pastry

OCTOPUS A LA GALLEGA 16

Thinly sliced braised octopus, marinated bell pepper
heirloom potato, black olive, basil, arugula
pimenton lemon dressing – Cobrancosa Olive Oil

MELONE & BURRATA 16

Burrata, cantaloupe, kumato tomato, radicchio
micro-arugula, basil olive oil emulsion – Arbosana Olive Oil

SEA SCALLOPS 18

Seared scallops seasoned with orange spice
carrot olive oil tapenade, orange segment
citrus dressing – Picual Olive Oil

BRUSCHETTA

Served on toasted whole wheat bread and a side of mixed greens

VEGETARIAN 13

Grilled vegetables served with goat cheese, asparagus
baby beet, kale, tomato, zucchini and onion
Arbosana Olive Oil

PROSCIUTTO 14

Prosciutto served with artichoke ricotta balsamic tapenade
fig chutney, scallion and tomato – Nocellara Olive Oil

TUNA 14

Tuna served with heirloom cherry tomato, capers
fresh herbs, micro basil and olive oil emulsion
Arbequina Olive Oil

SALMON 14

Cured salmon served with dill cucumber yogurt
radish and tomato – Arbequina Olive Oil

BURGER & PANINI

Served with a choice of mixed greens with fig balsamic dressing or skinny fries. (Add 2 for Truffle Olive Oil & parmesan)

FIG & OLIVE BURGER 14

Romaine, tomato, pickled onion, thyme brioche
choice of fontina, swiss or gorgonzola cheese
served with tomato shallot, mayonnaise sauce

ROSEMARY CHICKEN PANINI 14

Free range chicken, mozzarella, artichoke
rosemary, chive, cumin & cilantro mayonnaise
scallion, tomato

RIVIERA SALMON BURGER 14

Salmon, shallot, caper, dill, tomato, arugula, avocado
olive oil, caper mayonnaise tomato sauce

*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.

SALAD

SALADE DE LAITUE 12

Butter lettuce with kumato tomato, shallot champagne vinegar – Cobrancosa Olive Oil
With grilled chicken, shrimp or salmon ADD 8

CAESAR SALAD 12

Baby Kale, parmesan, white anchovy olive oil croutons, caesar dressing – Nocellara Olive Oil
With grilled chicken, shrimp or salmon ADD 8

RED QUINOA SALAD 14

Red quinoa, farro, cucumber, heirloom cherry tomato marinated carrot & red bell pepper, zucchini spaghetti apple, mint, olive tapenade – Picholine Olive Oil

SALADE DE POULET 17

Grilled chicken breast, arugula, tomato, avocado orange, scallion, crouton, dried cranberries blood orange olive oil emulsion – Picholine Olive Oil

FIG & OLIVE SALAD 17

Fig, apple, manchego, gorgonzola dolce, tomato walnut, olive, romaine mixed, scallion, fig balsamic Arbequina Olive Oil

RIVIERA SHRIMP & SALMON SALAD 18

Tiger shrimp & seared salmon, shaved fennel, arugula avocado, tomato, scallion, toast with ricotta citrus & cilantro olive oil dressing – Arbequina Olive Oil

FILET MIGNON SALAD 18

4oz Painted Hills farm filet mignon, arugula, asparagus tomato, scallion, grilled onion, parmesan, pine nut balsamic – Nocellara Olive Oil

LOBSTER SALAD 25

Grilled Maine lobster, watercress, arugula kumato tomato, cucumber, celery root, scallion basil lemon olive oil emulsion

PASTA & RISOTTO

PENNE FUNGHI TARTUFO 19

Cremini and black trumpet mushroom, parmesan parsley, scallion – White Truffle Olive Oil
With grilled chicken or shrimp ADD 8

FETTUCCINE SHRIMP MASCARPONE 25

Grilled shrimp, San Marzano tomato cherry tomato, scallion, micro-basil, harissa mascarpone infused with rosemary

TRUFFLE RISOTTO 26

Arborio rice, cremini and black trumpet mushroom, scallion, parmesan, parsley White Truffle Olive Oil

PRIMAVERA RISOTTO 21

Arborio rice, lobster stock, asparagus, caramelized carrot cherry tomato, garlic, shallot, baby zucchini, snow pea Nocellara Olive Oil. *With lobster ADD 8*

GOAT CHEESE RAVIOLI & ZUCCHINI BLOSSOM 25

House made goat cheese ravioli, zucchini emulsion, tomato confit crispy zucchini blossom with parmesan and shaved ricotta salata Arbequina Olive Oil

MAIN COURSE

SALMON TARTAR* 21

Marinated hand cut salmon, kumato tomato, dill, avocado, chive served with toasted crostone bread and a side of arugula salad – Arbosana Olive Oil

GRILLED THYME CHICKEN PAILLARD 21

Grilled marinated chicken breast with lemon & thyme, arugula, spinach, Brussels sprout pickled red onion, tomato, haricot vert, almond, bell pepper, caper, lemon – Picholine Olive Oil

PAELLA DEL MAR 21

Black tiger shrimp, calamari, mussels, saffron, arborio rice with chicken, green pea, red bell pepper artichoke, saffron aioli, pimenton & oregano – Hojiblanca Olive Oil. *With sea scallops ADD 8*

PROVENCE ROASTED CHICKEN 24

Chicken marinated with Herbs de Provence, rosemary, garlic, lemon, ratatouille confit heirloom potato, basil olive oil emulsion

FIG & OLIVE CHICKEN TAJINE 25

Moroccan spiced chicken served with fig, olive, apricot, carrot, zucchini, cipollini onion tomato, toasted almond, couscous with cilantro and harissa – Hojiblanca Olive Oil

RIVIERA SALMON 26

Seared salmon, grilled asparagus, braised endive, cauliflower purée, basil infused olive oil

ROSEMARY LAMB MILANESE 26

Breaded with 6oz lamb chop, Marcona almond, tomato, shallot, broccolini, micro-arugula caramelized lemon, rosemary garlic oil – Arbosana Olive Oil

LAKE SUPERIOR WHITE FISH PAPILOTE 29

Steamed lake superior white fish in papillote, zucchini, eggplant, fennel, tomato, thyme scallion, saffron, served with choice of one side dish – Arbequina Olive Oil

FILET MIGNON 36

Painted Hills Farm 8oz grass fed beef marinated with rosemary, thyme, garlic, haricot vert caramelized shallot, olive oil chive mashed potato – Arbequina Olive Oil Béarnaise

SIDES

Carrot purée 8

Confit Heirloom Potato 8

Cremini Mushroom with Thyme & Shallot 8

Grilled Asparagus 8

Ratatouille 8

Roasted Beet with Caramelized Onion & Almond 8

Sautéed Baby Kale & Shallot 8

Sautéed Spinach, Fig, Garlic & Marcona Almond 8

Skinny Fries 7 (*with Truffle Olive Oil & Parmesan ADD 2*)