

FIG & OLIVE
NYC RESTAURANT WEEK
Lunch Prix Fixe
JANUARY 16 – FEBRUARY 4, 2024
MONDAY – FRIDAY
30 PER PERSON

Riviera Crostini
\$12 SUPPLEMENT

Burrata
Roasted Cherry Tomatoes, Basil Pesto, Toasted Pine Nuts

Prosciutto
Manchego Cheese, Fig Jam & Spicy Almonds

Confit Caramelized Onions
Flavored Goat Cheese

Appetizers

Baby Arugula Salad
Charred Lemon Vinaigrette, Honeycrisp Apple, Grated Grana Padano,
Toasted Almonds, Za'atar.

Mediterranean Chickpea Tacos
Charred Riviera Vegetables, Sweet Potato Hummus, Chili Crisp.

Butternut Squash Soup
Whipped Mascarpone, Rustic Croutons, Star Anise.

Tuna Meatballs
Rosemary & Lemon Yogurt, Green Olive Gremolata,
Toasted Pine Nuts.

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Entrées

Moroccan-Spiced Salmon*
Cauliflower Tahini, Haricots Verts, Golden Raisins, Almonds, Saffron
Verjus.

Grilled Yogurt-Marinaded Chicken
Ciabatta, Tomato Agrodolce, Avocado, Red Onion, Arugula.

Grilled Lamb Adana
Bulgur & Currants, Pickled Shallot, Pomegranate, Roasted
Cauliflower, Chimichurri.

Paccheri
Riviera Tomato Sauce, Roasted Eggplant,
Basil, Burrata.

Dessert
\$6 SUPPLEMENT

Café Gourmand
Espresso & Selections of Riviera "Douceureries."

*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Limited to parties of 10 or fewer. The prix fixe is for individual diners and we request that the entire table order the prix fixe.

FIG & OLIVE
NYC RESTAURANT WEEK

Dinner Prix Fixe

JANUARY 16 – FEBRUARY 4, 2024

SUNDAY – FRIDAY

60 PER PERSON

Riviera Crostini
\$12 SUPPLEMENT

Burrata

Roasted Cherry Tomatoes, Basil Pesto, Toasted Pine Nuts

Prosciutto

Manchego Cheese, Fig Jam & Spicy Almonds

Confit Caramelized Onions

Flavored Goat Cheese

Appetizers

Baby Arugula Salad

Charred Lemon Vinaigrette, Honeycrisp Apple, Grated Grana Padano, Toasted Almonds, Za'atar.

Mediterranean Chickpea Tacos

Charred Riviera Vegetables, Sweet Potato Hummus, Chili Crisp.

Burrata di Bufala

Roasted Golden Beets, Honeycrisp Apple, Apple Cider Vinaigrette, Pistachio.

Butternut Squash Soup

Whipped Mascarpone, Rustic Croutons, Star Anise.

Tuna Meatballs

Rosemary & Lemon Yogurt, Green Olive Gremolata, Toasted Pine Nuts.

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NYC RESTAURANT WEEK

Dinner Prix Fixe

JANUARY 16 – FEBRUARY 4, 2024

SUNDAY – FRIDAY

60 PER PERSON

Entrées

Autumn Squash Risotto

Roasted Delicata, Shaved Grana, Toasted Pumpkin Seeds, Sage, Aged Balsamic.

Paccheri

Riviera Tomato Sauce, Roasted Eggplant, Basil, Burrata.

Free-Range Brick Chicken

Smashed Fingerling Potatoes, Riviera Vegetables, Kalamata Olives, Salsa Verde.

Peppercorn-Crusted Strip Steak*

Sunchoke-Potato Purée, Charred Peppers, Balsamic Red Onion, Bagna Càuda Sauce.

\$8 SUPPLEMENT

Moroccan-Spiced Salmon*

Cauliflower Tahini, Haricots Verts, Golden Raisins, Almonds, Saffron Verjus.

Dessert

Seasonal Sorbet

Fruits & Mint.

Flourless Chocolate Cake

Caramel Popcorn, Whipped Cream, Piment d'Espelette.

Lemon & Olive Oil Cake

Pine Nut Brittle, Olive Oil Semi-Freddo.

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