

FIG & OLIVE

Tasting Kitchen & Bar

PRIX FIXE LUNCH

28

Mushroom Croquette

Truffle Aioli, Parmesan.

Carrot & Ginger Soup

Fresh Ginger & Turmeric, Roasted Baby Heirloom Carrots, Orange Juice, Spanish Onions, Olive Oil Croutons.

Mediterranean Tasting

Hummus, Baba Ghanoush, Rosemary Socca.

Salade de Poulet

Chicken, Arugula, Tomato, Avocado, Orange, Dried Cranberry, Crouton, Blood Orange Dressing.

Kabocha Squash Risotto

Roasted Kabocha, Pumpkin Seed, Fried Sage, Parmesan.

F&O Burger

Tomato, Pickled Onion, Choice of Cheese, Brioche Bun, Chef's Sauce.

Salmon Burger

Tomato, Avocado, Brioche Bun, Dill & Caper Mayonnaise.



Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Limited to parties of 10 or fewer.

FIG & OLIVE

Tasting Kitchen & Bar

PRIX FIXE DINNER

45

Mushroom Croquette

Truffle Aioli, Parmesan.

Carrot & Ginger Soup

Fresh Ginger & Turmeric, Roasted Baby Heirloom Carrots, Orange Juice, Spanish Onions, Olive Oil Croutons.

Salmon Tartare*

Avocado, Dill, Citrus Dressing, Pea Tendrils.

Harissa Marinated Salmon

Eggplant & Red Pepper Caviar, Spiced Chickpea, Cerignola Olives, Topped with Crispy Eggplant and Drizzled with a Lemon Verbena Lobster Jus.

Paella del Mar

Saffron Rice, Scallop, Black Tiger Shrimp, Calamari, Mussels.

Kabocha Squash Risotto

Roasted Kabocha, Pumpkin Seed, Fried Sage, Parmesan.

Steak Frites (\$5 SUPPLEMENT)

Hanger Steak, Chimichurri, Served with Skinny Fries.

Pot de Crème

Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline.

Seasonal Sorbet

Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil.

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