

FIG & OLIVE  
*Bubbles & Branch*



# FIG & OLIVE

## Brunch

PRIX FIXE 32

### Riviera Crostini

CHOICE OF THREE ADD 12

Burrata, Roasted Cherry Tomatoes, Basil Pesto & Pine Nuts

Prosciutto, Manchego Cheese, Fig Jam & Spicy Almonds

Caramelized Onions & Flavored Goat Cheese

### Pour la Table

ONE SELECTION PER GUEST SERVED FOR THE TABLE

#### Mediterranean Dip

CHOICE OF ONE

Roasted Carrot Hummus, Baba Ghanoush or Labneh.

SERVED WITH WARM PITA BREAD.

#### Labneh & Granola

Toasted Nuts & Seeds, Roasted Berries & Figs.

#### Wild Mushroom Croquettes

Black Truffle Aioli.

## Entrées

#### Brioche French Toast

Roasted Seasonal Fruit, Warm Vermont Maple Syrup.

#### Crushed Avocado Toast

ADD CANDY BACON 4, ADD SALMON PASTRAMI 6

Chili Crisp, Feta, Pickled Shallot, Cilantro, Soft Hard-Boiled Egg.

#### Mushroom & Goat Cheese Omelet

WITH EGG WHITE ADD 2

Forest Mushrooms, Asparagus, Herb Goat Cheese, Riviera Home Fries, Baby Greens Salad.

#### Grilled Chicken Sandwich

Spiced Yogurt Marinade, Tomato Agrodolce, Avocado, Red Onion, Arugula, Rosemary Chips.

## Dessert

6 SUPPLEMENT

#### Basque-Style Cheesecake

Strawberry, Fig, Passion Fruit Caramel, Lemon Crumbs.

# FIG & OLIVE

## Bubbles

### Prix Fixe Upgrades

Upgrade your Prix Fixe

Champagne – Veuve Clicquot, Yellow Label, Reims, France NV 18  
Yellow & White Fruits, Hints of Vanilla with a Nutty Finish

### Bucket of Bubbles 100

A choice of four 187 ml bottles of either Moët Brut Impérial  
or Moët Brut Rosé minis.

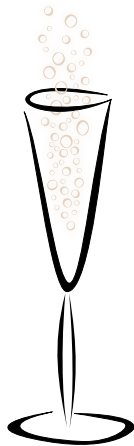
### Mimosa Service 145

PLEASE ENJOY A CUSTOMIZABLE EXPERIENCE WITH A BOTTLE OF CHAMPAGNE & OUR SELECTION  
OF JUICES & GARNISHES

**Selection of Juices** CHOOSE THREE  
Orange | Strawberry | Pomegranate | Peach

**Selection of Garnishes** CHOOSE THREE  
Pomegranate Seeds | Orange | Strawberry | Blueberry

Champagne – Veuve Clicquot, Yellow Label, Reims, France NV.



\*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk  
of foodborne illness.

# FIG & OLIVE

## Bubbles

### Bubbles by the Glass

Champagne — Veuve Clicquot, Yellow Label, Reims, France NV. 29

*Yellow & White Fruits, Hints of Vanilla with a Nutty Finish*

Champagne — Moët, Brut Impérial, 187 ml Épernay, France NV. 31

*Pear & Peach, Nuances of Mineral & White Flower*

Champagne — Moët, Brut Rosé, 187 ml Épernay, France NV. 33

*Floral Hints of Rose with Intense Notes of Red Berry*

Pinot Noir — Lucien Albrecht Brut Rosé, Crémant d'Alsace, Alsace, France, NV. 19

*Dried Fruit Notes with Hints of Citrus Peel & Apricot*

Prosecco — Luca Paretti, LØVO Doc Brut, Treviso, Italy NV. 17

*Understated Aromas of Green Apple & Peach with Floral Notes*

### Bubbles by the Bottle

Champagne — Veuve Clicquot, Yellow Label, Reims, France NV. 131

*Yellow & White Fruits, Hints of Vanilla with a Nutty Finish*

Champagne — Ruinart, Blanc de Blancs, Reims, France NV. 175

*Stone Fruit, Toast, Crisp Minerality*

Champagne — Laurent-Perrier, Cuvée Rosé, Tours-Sur-Marne, France NV. 245

*Fresh Red Berries of Raspberry, Red Currant & Black Cherry*

Pinot Noir — Lucien Albrecht Brut Rosé, Crémant d'Alsace, Alsace, France, NV. 92

*Dried Fruit Notes with Hints of Citrus Peel & Apricot*

Prosecco — Luca Paretti, LØVO Doc Brut, Treviso, Italy NV. 88

*Understated Aromas of Green Apple & Peach with Floral Notes*

