Our Philosophy

Our story begins in Provence where fig and olive trees are a symbol of peace and prosperity. Located between the Alps and the Mediterranean Sea, Provence has always been a crossroads of people, cultures and flavors. Inspired by such abundance and diversity, we founded FIG & OLIVE to pay tribute not only to the French region, but also to the Mediterranean gastronomic heritage.

We believe in the magic of the Mediterranean cuisine, concentrating on the freshest and simplest ingredients to feed both the body and the mind. Traditional recipes are reinvented in a contemporary way to showcase our passion for food and what we stand for: family, authenticity and creativity.

Bienvenue.

Our Culinary Team
LED BY
Chef de Cuisine Paul Rhones
& the DC Sous Chef Team
**Mushroom Croquette**  Truffle Aioli, Parmesan.  16  
**Zucchini Carpaccio**  Lemon, Pine Nut, Parmesan, Picholine Oil Dressing.  15  
**Roasted Cauliflower**  Roasted Cauliflower topped with Pine Nuts & Garlic Emulsion.  16  
**Diver Scallops**  Pan Seared Diver Scallops with Caramelized Leek Purée, Citrus Sherry Vinaigrette.  23  
**Heirloom Tomato Gazpacho**  Grilled Shishito Peppers, Pickled Watermelon Rind, European Cucumbers & a Little Spice.  15  
**Octopus Carpaccio**  Pimenton Dressing, Roasted Peppers & Olive Dust.  21  
**Marinated Olives**  Cerignola, Royal Atlas, Gaeta, Kalamata Tipo, Alfonso, Sevillano.  7  
**Yellowfin Tuna Carpaccio***  Cilantro, Marcona Almond, Cherry Tomato, Toasted Sesame Oil.  18  
**Burrata & Heirloom Tomato**  Local Watermelon & Tomatoes, Cider Dressing, Black Olive Dust.  17  
**Prime Beef Carpaccio***  Truffle Oil, Grana Padano, Micro Arugula & Cured Heirloom Cherry Tomato.  20  
**Cheese & Charcuterie Board**  Prosciutto di Parma, Fennel Salami, Dolce Gorgonzola, Manchego, Brie d’Affinois with Fig Jam, Olive Tapenade, Marcona Almonds, Marinated Olives & Whole Grain Mustard.  25  

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**Sharing**

**Shrimp & Salmon Salad**  Seared Scottish Salmon, Ayala Spiced Shrimp, Avocado, Marinated Fennel, Arugula, Heirloom Tomato, Citrus Dressing.  27  
**Salade de Laitue**  Butter Lettuce, Tomato, Shallot, Champagne Vinegar.  13  
**Lobster Salad**  Lobster Claws & Knuckles Poached in Herbes de Provence Olive Oil & Espelette Pepper with Butter Lettuce, Watercress, Fresh Heart of Palm, French Radish, Kumato Tomato, Pimenton Brioche Croutons & Picholine Dressing.  29  
**FIG & OLIVE Salad**  Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut with F&O Dressing.  21  
**Quinoa Tabbouleh**  Baby Kale, Dried Turkish Fig, Mint, Parsley, Pickled Onion, Preserved Lemon, Spicy Kumquat & Citrus Dressing.  16  

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**Raw Bar**

**Shrimp Cocktail**  Black Tiger Shrimp, F&O Cocktail Sauce.  17  
**Half-Dozen Oysters***  East Coast Oysters, Champagne Mignonette.  19  
**Hamachi Crudo***  Preserved Orange, Basil Olive Oil.  19  

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**Salad**

WITH GRILLED CHICKEN ADD 9, SALMON ADD 9, SCALLOPS ADD 11 OR SHRIMP ADD 10
### Entrées

**Chilean Sea Bass**  Roasted Sunchoke, Rapini Tossed with Garlic, Romesco-Mascarpone Sauce with Almond & Hazelnu. 39

**Riviera Salmon**  Seared Scottish Salmon with Asparagus, Braised Fennel, Pea Purée & Basil Olive Oil. 31

**Paella del Mar**  Saffron Rice, Scallop, Black Tiger Shrimp, Calamari, Mussels. 34

**Tuna Provençal**  Fennel & Basil Purée, Tomato Rosemary Skewer, Artichoke Barigoule, Crispy Zucchini Flower, Green Olive Tapenade, Herbes De Provence Olive Oil. 38

**Bouillabaisse**  Marseille Fish Broth, Saffron Marinated Sea Bass, Fresh Prawn, Mussels, Braised Fennel, Fingerling Potato, Saffron Aioli & Focaccia Cracker. 36

**Organic Lemon Chicken**  Spiced Fingerling Potatoes, Ratatouille & Natural Jus. 29

**Chicken Tajine**  Moroccan-Spiced Chicken Served with Fig, Olive, Zucchini, Squash, Cauliflower, Tomato, Toasted Almond, Arbequina Olive Oil & Couscous with Cilantro & Harissa. 28

**Roasted Duck Breast**  Carrot Orange Purée, Pearl Onion, Campari Chutney, Roasted Fingerling Potatoes. 37

**Marinated Lamb Chops**  Rosemary Garlic Marinade, Eggplant Caponata, Roasted Cipollini Onions, Eggplant Licorice Purée. 45

**Grass Fed Filet Mignon (8 oz)**  Potato Purée, Haricot Vert Sauté, Olive Oil Emulsion. 45

**NY Strip Steak**  Truffle & Parmesan Fingerling Potato, Watercress, Honeybell Balsamic Dressing, Olive Oil Béarnaise. 41

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**Chateaubriand for Two (16 oz)**  102
Grass Fed Beef, Herbes de Provence, Choice of Two Sides, Olive Oil Béarnaise

**Whole Branzino for Two (2 lb)**  78
Served Tableside with Lemon, Fresh Herbs

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### Pasta & Risotto

**Truffle Risotto**  Organic Wild Mushroom, Macerated Truffle Dressing & Parmesan. 29

**Primavera Risotto**  Asparagus, Fresh Peas, Pea Tendrils & Grana Padano. 27

**Zucchini Ravioli**  Fennel, Basil Purée, Vegetable Confit, Ricotta Salata, Pine Nuts. 28

**Rosemary Shrimp Fettuccine**  Blistered Heirloom Tomato, Fresh Basil with a Tomato Mascarpone Sauce. 29

**Wild Mushroom Rigatoni**  Porcini Truffle Mascarpone, Cremini Mushrooms, Forest Mushrooms, Chives. 24

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### Sides

10 each

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Mashed Potato</td>
<td>Arbequina Olive Oil, Chive</td>
</tr>
<tr>
<td>Haricot Vert Sauté</td>
<td>Shallot &amp; Chives</td>
</tr>
<tr>
<td>Asparagus</td>
<td>Lemon Zest, Garlic &amp; Shallot</td>
</tr>
<tr>
<td>Sautéed Baby Spinach</td>
<td>Figs, Garlic, Almonds</td>
</tr>
<tr>
<td>Organic Mushrooms</td>
<td>Rosemary, Garlic Emulsion, Fresh Herbs</td>
</tr>
</tbody>
</table>

*Gluten Friendly*

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*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese 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.*
Dessert

Apple Tart  Thinly Sliced Granny Smith Apples, Crisp Puff Pastry, Cider Glaze, Apple Chip, Vanilla Ice Cream. 12

Bruléed Cheesecake  Amarena Cherry, Cookie Crumble & Cherry Syrup. 13

Chocolate Obsession  Whipped Truffle Ganache, Chocolate Obsession Cake, Raspberry & Chocolate Glaze. 14

Pot de Crème  Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline. 13

Seasonal Sorbet  Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil. 12

FIG & OLIVE Tasting  Four Bite-Sized Desserts—Chocolate Obsession, Seasonal Sorbet, Crunchy Praline, Pot de Crème. 15

Café Gourmand  8
Coffee or Tea with a Side of Crunchy Praline & a Choice of One Bite-Sized Dessert
Pot de Crème or Sorbet

Coffee, Espresso & Tea
Regular or Decaffeinated
American Drip 4.75
Espresso 5
Cappuccino 5.75
Macchiato 5
Latte 5.75
Double Espresso 5.75
Tea (Seasonal Selections) 5

Digestifs

Frizzante
Moscatel, Reymos, 12
Valencia, SP. Floral, Smooth, Light
Moscato d’Asti, Marcarini, 12
Asti DOCG. Floral, Fresh, Vibrant
Brachetto d’Acqui, Bera, 8
Acqui DOCG. Raspberry, Rose Petals, Tannins

Vin Doux
Moscato, Seven Daughters, 12
Veneto, 2017. Floral with Peach Notes & refined Fruityness
‘Ben Rye’, Donnafugata, 18
Passito di Pantelleria DOP. Dried Apricot, Figs, Luscious
Vin Santo, Castello d’Albola, 22

Port
Ramos de Pinto Lagrimas White 10
Taylor Fladgate Fine Tawny 12
Taylor Fladgate 20 Year Tawny 20

Sherry
Hidalgo Pedro Ximenez 12
Alvear 1927 Solera Pedro Ximenez 16

Madeira
Blandy’s 5 Year Bual 12
Blandy’s 10 Year Malmsey 16

Amaro
Fernet Branca 11
Averna 14
Nonino 14

Grappa
Michelle Chiarlo Grappa di Nebbiolo di Barolo 14

Calvados
Duron Calvados 14

Armagnac
Castarede Blance Armagnac 18
Castarede Grand Reserve Armagnac 25

Limoncello
Limoncello 10