

FIG & OLIVE
Bubbles & Brunch



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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 & Parmesan French Fries.

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.

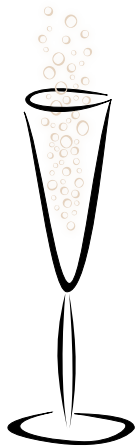
Mimosa Service 145

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 — Moët & Chandon, Brut Impérial, 187 ml 27
Épernay, France NV.

Green Apple, Citrus Fruits & Brioche Notes

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

Crisp Apple with Lemon, Vanilla & Toasted, Nutty Finish

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

Dried Fruit Notes with Hints of Citrus Peel & Apricot

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

Understated Aromas of Green Apple & Peach With Floral Notes

Bubbles by the Bottle

Champagne — Moët & Chandon, 125
Épernay, France NV.

Pear, Peach & Apple, Citrus Fruit & Gooseberry Nuances

Champagne — Veuve Clicquot, Brut Yellow Label, 135
Reims, France NV.

Crisp Apple with Lemon, Vanilla & Toasted, Nutty Finish

Champagne — Dom Pérignon, Millésimé, 535
Épernay, France 2013.

Eucalyptus, Mint, Apricot & Orange Blossom, Refined & Silky Finish

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

Dried Fruit Notes with Hints of Citrus Peel & Apricot

Prosecco — Luca Paretti, LØVO Doc Brut, 85
Treviso, Italy NV.

Understated Aromas of Green Apple & Peach with Floral Notes

