

FIG & OLIVE

Easter Brunch *Prix Fixe 45*

Appetizer

Carrot & Ginger Soup

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

Mushroom Croquette

Truffle Aioli, Parmesan.

Roasted Rainbow Carrots & Sweet Potatoes

Hummus, Toasted Sunflower Seeds, Pumpkin Seeds, Pine Nuts, Pistachio & Tahini.

Burrata

Dandelion Greens, Pickled Pear Slice, Provençal Spiced Nuts, Smoked Chickpeas, Candied Kumquat, Tarragon Dressing.

Main Course

Harissa Marinated Salmon

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

Chicken Paillard Salad

Butterflied Chicken Breast with a Red Pepper & Caper Relish, Arugula, Brussels Sprout, Haricot Vert, Pickled Red Onion, Almond & Lemon.

Rigatoni Funghi

Cremini Mushroom, Parmesan, Scallion, Truffle Olive Oil.

French Omelet

Fines Herbes, Goat Cheese, Mediterranean Fries, Mixed Greens.

Poached Egg & Cured Salmon

Lemon, Chive Ricotta, F&O Cured Salmon, Espelette Hollandaise Sauce, Radicchio di Treviso & Watercress Salad.

French Toast

Mixed Berries, Vermont Maple Syrup with Lavender, Vanilla Whipped Cream.

Dessert

Strawberry Crostini

Rhubarb Mascarpone, Fresh Strawberries, Balsamic Glaze, Micro-Basil.

Fig Vacherin

Fresh Fig, 18-Year Balsamic, Almond Turrón, Fig Ice Cream.

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