

# FIG & OLIVE

## Spring Brunch Menu

*Chef de Cuisine Agustin Esquivel*

### 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.*



## Signature Crostini

3 for 11 | 6 for 20

**Forest Mushroom**  
Truffle & Artichoke

**Manchego**  
Fig & Marcona Almond

**Burrata**  
Tomato & Pesto

**Goat Cheese**  
Caramelized Onion

**Gorgonzola**  
Apple, Red Pepper Marmalade

**Beef Tartar\***  
Spicy Mustard Aioli, Pickled  
Chilies, Micro-Herb Salad

**Marinated Shrimp**  
Meyer Lemon & Micro-cilantro

**Smoked Salmon**  
Crème Fraîche

**Prosciutto**  
Olive, Ricotta & Walnut

## Sharing & Appetizer

**Burrata** Dandelion Greens, Pickled Pear Slice, Provençal Spiced Nuts, Smoked Chickpeas, Candied Kumquat, Tarragon Dressing. 16

**Mushroom Croquette** Truffle Aioli, Parmesan. 15

**Mosaic of Vegetables** Golden Beets & Baby Carrot Carpaccio, Ricotta, Lemon Thyme, Micro Cilantro, Pistachio, Picholine Dressing. 15 🌿

**Fried Calamari** Served with Aioli, Tomato Sauce. 12

**Roasted Cauliflower** Roasted Cauliflower topped with Pine Nuts & Garlic Emulsion. 16 🌿

**Carrot Ginger Soup** Turmeric, Orange, Olive Oil Crouton. 15

**Octopus Carpaccio** Pimenton Dressing, Roasted Peppers & Olive Dust. 21

**Marinated Olives** Cerignola, Royal Atlas, Gaeta, Kalamata Tipo, Alfonso, Sevillano. 7 🌿

**Caprese Flatbread** Tomato, Pesto, Mozzarella, Basil. 13

**Italian Flatbread** Artichoke, Mushroom, Truffle Olive Oil, Arugula. 13

**Granola with Fresh Fruits** Almonds, Served with Yogurt or Milk. 13

**Bread & Pastry Assortment** Multigrain Bread, Baguette, Croissant, Chocolate Croissant Served with House Made Fig Jam, Olive Oil, Honey Spread, Strawberry or Orange Jam. 10

## Salad

WITH GRILLED CHICKEN ADD 7, SALMON ADD 8, SCALLOPS ADD 10 OR SHRIMP SKEWER ADD 8

**Caesar Salad** Parmesan, Crouton, Anchovy, Dressing. 13

**Chopped Salad** Beet, Chickpea, Cucumber, Tomato, Apple, Balsamic. 13

**Shrimp & Salmon Salad** Seared Scottish Salmon, Ayala Spiced Shrimp, Avocado, Marinated Fennel, Arugula, Heirloom Tomato, Citrus Dressing. 23

**Salade de Poulet** Chicken, Arugula, Tomato, Avocado, Orange, Dried Cranberry, Crouton, Blood Orange Dressing. 21

**Chicken Paillard Salad** Arugula, Brussels Sprout, Haricot Vert, Red Bell Pepper, Pickled Red Onion, Almond, Lemon. 21

**FIG & OLIVE Salad** Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut. 20 🌿

**Quinoa Tabbouleh** Baby Kale, Dried Turkish Fig, Mint, Parsley, Pickled Onion, Preserved Lemon, Spicy Kumquat & Citrus Dressing. 15

 **Gluten Friendly**

# Breakfast

**Avocado & Quail Egg Toast** Whole Grain Bread, Avocado, Hard-Boiled Quail Egg, Radish, Spiced Heirloom Tomatoes, Lemon Zest, Olive Dust. 16

**French Toast** Mixed Berries, Vermont Maple Syrup with Lavender, Vanilla Whipped Cream. 16

**Smoked Salmon Poached Eggs** Served with Crème Fraîche & Frisée Salad with Pickled Radish. 16

**Poached Egg with Prosciutto di Parma** Manchego Cheese, Pear, Hollandaise Sauce, Mixed Greens Salad. 16

**Provençal Breakfast** Two Farm Fresh Eggs, Crisp Hash Brown, Chicken Apple Sausage, Pancetta, Stuffed Kumato Tomato. 17

**French Omelet** Fines Herbes, Goat Cheese, Mediterranean Fries, Mixed Greens. 17

**Truffle Mushroom Fontina** Scrambled Eggs, Cremini Mushroom, Scallion. 17

**Steak & Egg** Sliced Grass-Fed Beef Filet, Farm Fresh Eggs, Crispy Potatoes & Chimichurri Sauce. 25

# Entrées

**Riviera Salmon** Asparagus, Braised Fennel, Pea Purée, Basil Olive Oil. 30 🌿

**Zucchini Ravioli** Fennel, Basil Purée, Vegetable Confit, Ricotta Salata, Pine Nuts. 26

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

# Sandwich & Burgers

SERVED WITH A SIDE OF MIXED GREENS DRIZZLED WITH FIG BALSAMIC DRESSING & SKINNY FRIES (TRUFFLE FRIES ADD 3)

**F&O Burger** Tomato, Pickled Onion, Choice of Cheese, Brioche Bun, Chef's Sauce. 19

**Lamb Burger** Julienne Dates, Feta & Goat Cheese Fondue, Pickled Persian Cucumber, Baby Watercress. 21

**Salmon Burger** Tomato, Avocado, Brioche Bun, Dill & Capers Mayonnaise. 20

**Lemon Chicken Sandwich** Red Cabbage Slaw, Garlic Aioli, Watercress, Baguette. 19

## Prix Fixe | 34

CHOICE OF BELLINI, MIMOSA, SANGRIA  
FRESH JUICE, COFFEE OR TEA

### Bread & Pastry Assortment

(ADD 8)

**Carrot Ginger Soup**  
**Mushroom Croquette**  
**FIG & OLIVE Salad**

**French Omelet**  
**Chicken Paillard Salad**  
**French Toast**

**Seasonal Sorbet**  
**Pot de Crème**

# Dessert

**Apple Tart** Thinly Sliced Granny Smith Apples, Crisp Puff Pastry, Cider Glaze, Apple Chip, Vanilla Ice Cream. 11

**Brûléed Cheesecake** Amarena Cherry, Cookie Crumble & Cherry Syrup. 12

**Chocolate Obsession** Whipped Truffle Ganache, Chocolate Obsession Cake, Raspberry & Chocolate Glaze. 13

**Pot de Crème** Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline. 12

**Seasonal Sorbet** Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil. 11

**FIG & OLIVE Tasting** Four Bite-Sized Desserts–Chocolate Obsession, Seasonal Sorbet, Crunchy Praline, Pot de Crème. 14

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## Café Gourmand 8

COFFEE OR TEA WITH A SIDE OF CRUNCHY PRALINE & A CHOICE OF ONE BITE-SIZED DESSERT  
Pot de Crème or Sorbet

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## 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

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# Brunch Cocktails

## Blood Orange Mimosa

Blood Orange Purée & Orange Juice  
Topped With Sparkling Wine. 11

## F&O Bloody Mary

Tomato Juice, a Medley of Spices and  
Vodka. 12

## Bellini

Peach Purée, Lemon Juice & Peach  
Liquor Topped With Sparkling Wine. 10

## Mimosa & Bellini Service

PLEASE ENJOY A CUSTOMIZABLE EXPERIENCE WITH A BOTTLE OF  
SPARKLING WINE OR CHAMPAGNE.

### Purées

Blood Orange | Peach | Raspberry

### Garnishes

(CHOOSE THREE)

Orange  
Strawberry

Green Apple  
Raspberry

Pomegranate Seeds  
Blackberry

### Suggested Bottles

Prosecco – Ca’Furlan Cuvée Beatrice, Veneto, IT NV. 39  
*Smooth, Elegant, Floral*

Veuve Clicquot Yellow, Reims, FR NV. 92  
*Baked Apple, Pear, Peach*

Moët & Chandon, Rosé Impérial, Épernay, FR NV. 108  
*Raspberry, Cherry, Floral*