



FIG & OLIVE



## EVENTS WASHINGTON D.C.

[figandolive.com](http://figandolive.com)



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## OUR CUISINE & PHILOSOPHY

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FIG & OLIVE is about passion for the best olive oils, flavors and cuisine from the Riviera and coastal regions of the South of France, Italy and Spain. It is a full-service restaurant featuring lunch, brunch and dinner menus. The exceptional wine list includes over 30 wines offered by the glass or bottle from Italy, France and Spain. FIG & OLIVE's menu philosophy is based on the notion of clean, healthy and sophisticated ingredients and dishes, each prepared or finished with unique olive oils.



## OUR LOCATION

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FIG & OLIVE extends an olive branch to our nation's capital in CityCenterDC, Downtown's luxury retail shopping destination. The 10,000 square foot dining destination features a variety of unique spaces that capture the essence of the French Riviera.

With an expansive lounge, bar, and crostini station introducing you to the first floor—followed by an upper-level formal dining area, an intimate bar space, and a private dining room—this location is perfect for an informal or elegant gathering. Additionally, our Alfresco terrace, is open to guests during spring and summer.



## THE WINE ROOM

Beaming with natural light, the first floor area of the wine room can accommodate up to 24 people for a seated dinner. The 48-foot illuminated wine display shows off the large selection of French, Italian, Spanish, and Californian wines. A perfect location for a semi-private casual dinner or standing reception where you can still enjoy the ambiance of the first floor bar / lounge. A wall of windows looking into City Center and wood flooring complement the area.

Dining: 24 | Reception: 30





## THE ORCHARD ROOM(S)

The second floor, complete with white wash paintings and terracotta ceilings typically found in the South of France, is full of light with large windows surrounded by rosemary planters to maintain the pleasant aromatics throughout. The Orchard Rooms are the main dining areas of the restaurant where guests can also view the open kitchen space decorated with signature bottles of olive oils. Each section of the Orchard Room can be reserved for smaller or larger group dining reservations or cocktail receptions.

Orchard Room: Seated: 44 | Reception: 50  
Orchard Room 2: Seated 55 | Reception: 65





## THE WHITE ROOM

This private dining space for up to 75 people is illuminated by large corner windows overlooking 9th Street NW and is surrounded by rosemary planters, white banquettes and throw pillows to offer diners a subdued French Riviera atmosphere. Enclosed in glass, the room boasts of a classy and elegant ambiance that accompanies any special occasion.

Seated: 75 | Reception: 75

The entire second floor and/or full venue can also be reserved for larger functions. Inquire for more information.





## OUR MENU

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FIG & OLIVE's signature dishes embody our passion for the best olive oils and cuisine from the Mediterranean region. Each meal begins with a taste of three distinct extra virgin olive oils with the restaurant's freshly-baked rosemary olive oil fougasse bread. Guests can gather at the bar and lounge to enjoy tasting dishes and shareable small plates such as the Beef Carpaccio and the Fig Gorgonzola Tartlet alongside an assortment of Crostinis, Crudos, Cicchetti & Fritti, and imported charcuterie.

Main dishes include the Riviera Shrimp and Salmon Salad, Balsamic Glazed Short Rib, Caramelized Pumpkin & Chestnut Risotto, Paella Noir, Branzino a la Plancha, and the FIG & OLIVE Marinated Lamb Chops. Desserts include the Crème Brulée Cheesecake and the Apple Tart.

The exceptional wine list includes over 30 varietals from the South of France, Italy, and Spain that are offered by the glass, along with full bottles and champagne.



# PRIX FIXE BRUNCH \$44

Saturday or Sunday

## Crostini

CHEF'S CHOICE. SERVED ON A CHOICE OF POLENTA CRISP, ZUCCHINI OR FOCACCIA

### 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

Avocado, Meyer Lemon,  
Micro-Cilantro

### Smoked Salmon

Crème Fraîche

### Prosciutto

Olive, Ricotta & Walnut

## APPETIZER

### Option One

YOUR GUESTS CAN CHOOSE SOUP OR SALAD

#### Potato Leek Velouté Soup

Poached Potatoes, Crème Fraîche.

#### FIG & OLIVE Salad

Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive,  
Scallion, Walnut.

Or

### Option Two

SERVED FAMILY STYLE TO SHARE | PLEASE CHOOSE 3

#### Beef Carpaccio\*

Grass-fed Beef with Spiced Tomato Compote, Parmesan,  
18 Year Balsamic, Arbequina Oil.

#### Mushroom Croquette

Truffle Aioli, Parmesan.

#### Hamachi Crudo\*

Preserved Orange, Basil Olive Oil.

#### Roasted Cauliflower

Roasted Cauliflower topped with Pine Nuts & Garlic Emulsion.

## MAIN COURSE

PLEASE CHOOSE 3

#### French Omelet

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

#### Provençal Breakfast

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

#### French Toast

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

#### Caramelized Pumpkin & Chestnut Risotto

Pumpkin & Chestnut Purée, Diced Butternut Squash, Grated  
Chestnut, Pumpkin Seed.

#### Chicken Paillard Salad

Arugula, Brussels Sprout, Haricot Vert, Red Bell Pepper, Pickled  
Red Onion, Almond, Lemon.

#### Grilled Hanger Steak

Baby Kale, Arugula, Pine Nut, Romesco Sauce With Almond &  
Hazelnut

#### Riviera Salmon

Parsnip Lemon Thyme Purée, Salsify & Organic Mushroom,  
Salsify Chips, Red Grape & Caper Sauce.

## DESSERT

PLEASE CHOOSE 2

#### Dessert "Crostini"

Mixed Berries, Prosecco Syrup & Whipped Mascarpone

#### Seasonal Sorbet

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

#### Pot de Crème

Milk & White Chocolate Crème, Meringue Crisp, Hazelnut  
Praline.

\*Eating raw or undercooked fish, shellfish, eggs, or meat 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.

# PRIX FIXE BRUNCH \$50

Saturday or Sunday

INCLUDES ONE BRUNCH COCKTAIL OR FRESH JUICE | *Choice of Bellini, Mimosa, Bloody Mary, or Sangria*

## Crostini

CHEF'S CHOICE. SERVED ON A CHOICE OF POLENTA CRISP, ZUCCHINI OR FOCACCIA

**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**  
Avocado, Meyer Lemon,  
Micro-Cilantro

**Smoked Salmon**  
Crème Fraîche

**Prosciutto**  
Olive, Ricotta & Walnut

## APPETIZER

### Option One

YOUR GUESTS CAN CHOOSE SOUP OR SALAD

**Potato Leek Velouté Soup**  
Poached Potatoes, Crème Fraîche.

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

Or

### Option Two

SERVED FAMILY STYLE TO SHARE | PLEASE CHOOSE 3

**Beef Carpaccio\***  
Grass-fed Beef with Spiced Tomato Compote, Parmesan,  
18 Year Balsamic, Arbequina Oil.

**Mushroom Croquette**  
Truffle Aioli, Parmesan.

**Hamachi Crudo\***  
Preserved Orange, Basil Olive Oil.

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

## MAIN COURSE

PLEASE CHOOSE 3

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

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

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

**Caramelized Pumpkin & Chestnut Risotto**  
Pumpkin & Chestnut Purée, Diced Butternut Squash, Grated  
Chestnut, Pumpkin Seed.

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

**Grilled Hanger Steak**  
Baby Kale, Arugula, Pine Nut, Romesco Sauce with Almond &  
Hazelnut

**Riviera Salmon**  
Parsnip Lemon Thyme Purée, Salsify & Organic Mushroom,  
Salsify Chips, Red Grape & Caper Sauce.

## DESSERT

PLEASE CHOOSE 2

**Dessert "Crostini"**  
Mixed Berries, Prosecco Syrup & Whipped Mascarpone

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

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

# BRUNCH ENHANCEMENTS

Upgrade Packages for Events

## Chef's Selection

SERVED ON A CHOICE OF ZUCCHINI OR FOCACCIA

**\$15 per person**

**Foie Gras**

Fig Jam, Orange Zest

**Jamón Ibérico**

Smoked Tomato Concasse

**Truffle**

Artichoke, Parmesan, Macerated Truffle Dressing

## FOR THE TABLE

**Cheese Board – \$24 / Board**

Gorgonzola Dolce, Caprifeuille, Langa Rocchetta, Robiola, Manchego

SERVES 2–3 PEOPLE

**Charcuterie Board – \$24 / Board**

Bresaola, Coppa Ham, Crespone Sausage, Serrano Ham, Prosciutto, Salami

SERVES 2–3 PEOPLE

**Bread & Viennoiseries**

Choice of Multigrain Bread, Baguette, Bagel, Croissant, Chocolate Croissant or an Assortment Served with Housemade Fig Jam, Olive Oil Honey and Choice of Strawberry or Orange Jam

\$10 PER PERSON

## FAMILY STYLE SIDES

SERVES 2 PEOPLE

**Skinny Fries 6**

**Truffle Fries 10**

Parmesan

**Brussels Sprouts 9.5**

Hazelnut, Grapes, Balsamic Vinegar

**Organic Mushrooms 9.5**

Rosemary, Garlic Emulsion, Fresh Herbs

**Sautéed Spinach 9.5**

Fig, Garlic, Almond

## TAKE AWAY TREAT

\$6 PER PERSON

Pair of Chocolate Chip Fig Cookies made with mission figs

## BRUNCH BAR

\$35 PER PERSON FOR 3 HOURS

**Brunch Cocktails (Mimosa, Bellini or Americano) plus Soft Drinks & Juices**

**CHAMPAGNE TOAST**

+\$20 PER GUEST

Add one glass of Veuve Clicquot Cuvée Reserve Champagne

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# PRIX FIXE LUNCH \$40

Monday – Friday

Please choose between Crostini or Appetizer as the first course

## CROSTINI

CHEF'S CHOICE. SERVED ON A CHOICE OF POLENTA CRISP, ZUCCHINI OR FOCACCIA

### 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

Avocado, Meyer Lemon,  
Micro-Cilantro

### Smoked Salmon

Crème Fraîche

### Prosciutto

Olive, Ricotta & Walnut

Or

## APPETIZER

PLEASE CHOOSE 1

### Potato Leek Velouté Soup

Poached Potatoes, Crème Fraîche.

### FIG & OLIVE Salad

Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive,  
Scallion, Walnut.

### Mosaic of Vegetables

Golden Beets & Baby Carrot Carpaccio, Ricotta, Lemon Thyme,  
Micro Cilantro, Pistachio, Picholine Dressing.

## MAIN COURSE

PLEASE CHOOSE 3

### Chicken Paillard Salad

Arugula, Brussels Sprout, Haricot Vert, Red Bell Pepper,  
Pickled Red Onion, Almond, Lemon.

### Wild Mushroom Rigatoni

Porcini Truffle Mascarpone, Cremini Mushrooms, Forest  
Mushrooms, Chives.

### Riviera Salmon

Parsnip Lemon Thyme Purée, Salsify & Organic Mushroom,  
Salsify Chips, Red Grape & Caper Sauce.

### Grilled Hanger Steak

Baby Kale, Arugula, Pine Nut, Romesco Sauce with  
Almond & Hazelnut

## DESSERT

PLEASE CHOOSE 2

### Dessert "Crostini"

Mixed Berries, Prosecco Syrup & Whipped Mascarpone

### Seasonal Sorbet

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

### Pot de Crème

Milk & White Chocolate Crème, Meringue Crisp, Hazelnut  
Praline.

# PRIX FIXE LUNCH \$58

Monday – Friday

## Crostini

CHEF'S CHOICE. SERVED ON A CHOICE OF POLENTA CRISP, ZUCCHINI OR FOCACCIA

**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**  
Avocado, Meyer Lemon,  
Micro-Cilantro

**Smoked Salmon**  
Crème Fraîche

**Prosciutto**  
Olive, Ricotta & Walnut

## APPETIZER

### Option One

YOUR GUESTS CAN CHOOSE SOUP OR SALAD

#### Potato Leek Velouté Soup

Poached Potatoes, Crème Fraîche.

#### FIG & OLIVE Salad

Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive,  
Scallion, Walnut.

Or

### Option Two

SERVED FAMILY STYLE TO SHARE | PLEASE CHOOSE 3

#### Mushroom Croquette

Truffle Aioli, Parmesan.

#### Beef Carpaccio\*

Grass-fed Beef with Spiced Tomato Compote, Parmesan,  
18 Year Balsamic, Arbequina Oil.

#### Roasted Cauliflower

Roasted Cauliflower topped with Pine Nuts & Garlic Emulsion.

## MAIN COURSE

PLEASE CHOOSE 3

#### Truffle Risotto

Organic Wild Mushroom, Arancini, Parmesan Crisp,  
Macerated Truffle Dressing.

#### Paella Noir

Squid Ink Rice, Diver Scallop, Jumbo Shrimp, Clams, Spanish  
Chorizo, Artichoke & Fennel Salad, Saffron Aioli.

#### Organic Lemon Chicken

L'Orange Spice Rub, Purple Potato Purée, Grilled Citrus,  
Braised Cabbage & Raisin Sauté.

#### Grass Fed Filet Mignon (6oz)

Potato Purée, Haricot Vert & Wax Bean Sauté, Olive Oil  
Emulsion.

## DESSERT

PLEASE CHOOSE 2

#### Dessert "Crostini"

Mixed Berries, Prosecco Syrup & Whipped Mascarpone

#### Apple Tart

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

#### Pot de Crème

Milk & White Chocolate Crème, Meringue Crisp, Hazelnut  
Praline.

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# PRIX FIXE DINNER \$72

Sunday – Tuesday

## Crostini

CHEF'S CHOICE. SERVED ON A CHOICE OF POLENTA CRISP, ZUCCHINI OR FOCACCIA

### 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

Avocado, Meyer Lemon,  
Micro-Cilantro

### Smoked Salmon

Crème Fraîche

### Prosciutto

Olive, Ricotta & Walnut

## APPETIZER

### Option One

YOUR GUESTS CAN CHOOSE SOUP OR SALAD

#### Potato Leek Velouté Soup

Poached Potatoes, Crème Fraîche.

#### FIG & OLIVE Salad

Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive,  
Scallion, Walnut.

Or

### Option Two

SERVED FAMILY STYLE TO SHARE

#### Mushroom Croquette

Truffle Aioli, Parmesan.

#### Mosaic of Vegetables

Golden Beets & Baby Carrot Carpaccio, Ricotta, Lemon  
Thyme, Micro Cilantro, Pistachio, Picholine Dressing.

#### Roasted Cauliflower

Roasted Cauliflower topped with Pine Nuts & Garlic Emulsion.

## MAIN COURSE

PLEASE CHOOSE 3

#### Riviera Salmon

Parsnip Lemon Thyme Purée, Salsify & Organic Mushroom,  
Salsify Chips, Red Grape & Caper Sauce.

#### Organic Lemon Chicken

L'Orange Spice Rub, Purple Potato Purée, Grilled Citrus,  
Braised Cabbage & Raisin Sauté.

#### Caramelized Pumpkin & Chestnut Risotto

Pumpkin & Chestnut Purée, Diced Butternut Squash, Grated  
Chestnut, Pumpkin Seed.

#### Fettuccine Shrimp Mascarpone

Grilled Shrimp, San Marzano Tomato, Cherry Tomato,  
Scallion, Micro-Basil, Harissa, Mascarpone Infused with  
Rosemary.

## DESSERT

PLEASE CHOOSE 2

#### Dessert "Crostini"

Mixed Berries, Prosecco Syrup & Whipped Mascarpone

#### Seasonal Sorbet

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

#### Pot de Crème

Milk & White Chocolate Crème, Meringue Crisp, Hazelnut  
Praline.



# PRIX FIXE DINNER \$83

Sunday – Thursday

## Crostini

CHEF'S CHOICE. SERVED ON A CHOICE OF POLENTA CRISP, ZUCCHINI OR FOCACCIA

**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**  
Avocado, Meyer Lemon,  
Micro-Cilantro

**Smoked Salmon**  
Crème Fraîche

**Prosciutto**  
Olive, Ricotta & Walnut

## APPETIZER

### Option One

YOUR GUESTS CAN CHOOSE SOUP OR SALAD

**Potato Leek Velouté Soup**  
Poached Potatoes, Crème Fraîche.

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

Or

### Option Two

SERVED FAMILY STYLE TO SHARE

**Mushroom Croquette**  
Truffle Aioli, Parmesan.

**Hamachi Crudo\***  
Preserved Orange, Basil Olive Oil.

**Beef Carpaccio\***  
Grass-fed Beef with Spiced Tomato Compote, Parmesan,  
18 Year Balsamic, Arbequina Oil.

## MAIN COURSE

PLEASE CHOOSE 3

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

**Organic Lemon Chicken**  
L'Orange Spice Rub, Purple Potato Purée, Grilled Citrus,  
Braised Cabbage & Raisin Sauté.

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

## DESSERT

PLEASE CHOOSE 2

**Dessert "Crostini"**  
Mixed Berries, Prosecco Syrup & Whipped Mascarpone

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

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

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

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# PRIX FIXE DINNER \$99

## Crostini

CHEF'S CHOICE. SERVED ON A CHOICE OF POLENTA CRISP, ZUCCHINI OR FOCACCIA

**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**  
Avocado, Meyer Lemon,  
Micro-Cilantro

**Smoked Salmon**  
Crème Fraîche

**Prosciutto**  
Olive, Ricotta & Walnut

## APPETIZER

### Option One

YOUR GUESTS CAN CHOOSE SOUP OR SALAD

#### Potato Leek Velouté Soup

Poached Potatoes, Crème Fraîche.

#### FIG & OLIVE Salad

Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive,  
Scallion, Walnut.

Or

### Option Two

SERVED FAMILY STYLE TO SHARE | PLEASE CHOOSE 3

#### Burrata with Squash

Butternut Squash, Kabocha Squash with Honey & Za'atar,  
Roasted Delicata Squash, l'Orange Vinaigrette, Fresh Chives.

#### Diver Scallops

Pan Seared Diver Scallops with Caramelized Leek Purée,  
Citrus Sherry Vinaigrette.

#### Hamachi Crudo\*

Preserved Orange, Basil Olive Oil.

#### Beef Carpaccio\*

Grass-fed Beef with Spiced Tomato Compote, Parmesan,  
18 Year Balsamic, Arbequina Oil.

## MAIN COURSE

PLEASE CHOOSE 3

#### Truffle Risotto

Organic Wild Mushroom, Arancini, Parmesan Crisp,  
Macerated Truffle Dressing.

#### Paella Noir

Squid Ink Rice, Diver Scallop, Jumbo Shrimp, Clams, Spanish  
Chorizo, Artichoke & Fennel Salad, Saffron Aioli.

#### Chilean Sea Bass

Roasted Sunchoke, Rapini, Romesco-Mascarpone Sauce with  
Almond & Hazelnut

#### Grass Fed Filet Mignon (8oz)

Potato Purée, Haricot Vert & Wax Bean Sauté, Olive Oil  
Emulsion.

#### Marinated Lamb Chops

Rosemary Garlic Marinade, Eggplant Caponata, Roasted  
Cipollini Onions, Eggplant Licorice Purée.

#### Lobster Ravioli

Brazilian Lobster Tail, Artichoke Barigoule, Basil Pesto, Fried  
Artichoke

## DESSERT

PLEASE CHOOSE 2

#### Dessert "Crostini"

Mixed Berries, Prosecco Syrup & Whipped Mascarpone

#### Brûléed Cheesecake

Amarena Cherry, Cookie Crumble & Cherry Syrup

#### Apple Tart

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

#### Pot de Crème

Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline.



PRIVATE BUY-OUT  
MENUS



# FIG & OLIVE PRIVATE BUY-OUT & COCKTAIL RECEPTION

TRAY-PASSED HORS D'OEUVRES

## POULTRY & MEAT

### **BEEF CARPACCIO**

Grass-fed Beef with Spiced Tomato Compote,  
Parmesan, 18 Year Balsamic, Arbequina Oil

### **\*PROSCIUTTO GRISSINI**

Parmesan Grissini Wrapped with Prosciutto

### **CHICKEN SAMOSA**

Cilantro Mayonnaise, Chili Pepper Filament

### **CHICKEN SKEWER**

with Cherry Tomato & Shallot

### **CHICKEN CROQUETTE**

with Pine Nut

### **BROILED BEEF SHORT RIBS**

with Chive Mashed Potato

### **BEEF TENDERLOIN SKEWER**

with Heirloom Tomato & Shallot

### **MARINATED LAMB CHOP**

with Harissa Aioli & Charmoula

### **\*BEEF MEATBALLS**

Braised in Tomato Sauce

### **PROSCIUTTO & MELON SKEWER**

with Prosciutto di Parma

### **BEEF SLIDERS**

with Pickled Onions, Thyme, Gorgonzola  
Tomato, Shallot Mayonnaise

### **PROSCIUTTO CROQUETTE**

### **BEEF TARTAR CROSTINI\***

Spicy Mustard Aioli, Pickled Chilies,  
Micro-Herb Salad

### **PROSCIUTTO CROSTINI**

Olive, Ricotta & Walnut

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## SEAFOOD & FISH

### **DIVER SCALLOPS**

Pan Seared Diver Scallops with Caramelized Leek  
Purée, Citrus Sherry Vinaigrette.

### **SALMON SLIDER**

Tomato, Avocado, Dill & Caper Mayonnaise

### **\*LOBSTER SAMOSA**

with Mango Chutney

### **SHRIMP SKEWER**

with Cherry Tomato & Shallot

### **\*SMOKED SALMON ROLL**

with Cream Cheese, Lemon Zest, Chive & Dill

### **HAMACHI CRUDO\***

Preserved Orange, Basil Olive Oil

### **MARINATED SHRIMP CROSTINI**

Avocado, Meyer Lemon,  
Micro-Cilantro

### **SMOKED SALMON CROSTINI**

Crème Fraîche

\* Items only available for parties of 50 or more

FIG & OLIVE PRIVATE BUY-OUT  
& COCKTAIL RECEPTION  
TRAY-PASSED HORS D'OEUVRES

VEGETARIAN

<b>POTATO LEEK VELOUTÉ SOUP</b> Poached Potatoes, Crème Fraîche.	<b>*F&amp;O TRUFFLE MAC &amp; CHEESE</b> Macaroni, Gruyere & Parmesan Nutmeg, Truffle Olive Oil.
<b>ZUCCHINI CARPACCIO</b> Lemon, Pine Nut, Parmesan.	<b>SKINNY FRIES</b> Served with Truffle Olive Oil.
<b>MUSHROOM CROQUETTE</b> Truffle Aioli, Parmesan.	<b>POLENTA FRIES</b>
<b>FIG GORGONZOLA TARTLET</b> Walnut, Arugula, Tomato on Thin Puff Pastry.	<b>TRUFFLE ARANCINI</b>
<b>TRUFFLE RISOTTO</b> Organic Wild Mushroom, Parmesan Crisp Macerated Truffle Dressing.	<b>ARTICHOKE CROQUETTE</b>
<b>MINI TOMATO TART</b> Herbes de Provence & Niçoise Olives.	<b>BURRATA CROSTINI</b> Tomato & Pesto
<b>*SPANISH TORTILLA</b> Warm Potato with Eggs, Pimenton Mayo.	<b>MANCHEGO CROSTINI</b> Fig, Marcona Almond
<b>CAPRESE SKEWER</b> Heirloom Tomato, Mozzarella, Basil, Fig Balsamic Glaze.	<b>FOREST MUSHROOM CROSTINI</b> Truffle & Artichoke
	<b>GOAT CHEESE CROSTINI</b> Caramelized Onion

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PRICE PER PERSON

*per person, per hour*

**Choice of 6 / \$20 for One Hour, \$36 for Two Hours**

**Choice of 8 / \$24 for One Hour, \$48 for Two Hours**

**Choice of 10 / \$28 for One Hour, \$56 for Two Hours**

\* Items only available for parties of 50 or more

# FIG & OLIVE PRIVATE EVENTS COCKTAIL RECEPTION ENHANCERS STATION

## OPTION ONE

\$18 PER PERSON

### MEDITERRANEAN MEZZE STATION

Olive Tapenade  
Hummus  
Grilled Summer Squashes  
Glazed Eggplant  
Roasted Cauliflower  
Roasted Pequillo Peppers  
Focaccia Bread  
Feta Cheese  
Marcona Almonds

or

### CHARCUTERIE & CHEESE STATION

#### Charcuterie

SERVED WITH CORNICHONS, PICKLED CARROT, PICKLED RED ONION  
WHOLE GRAIN MUSTARD & TOAST

Saucisson Sec  
15 Month Aged Serrano Ham  
Toscana Fennel Salame  
Duck Rillette

\$3 UP-CHARGE FOR IBÉRICO HAM AS AN OPTION

#### Cheese Board

SERVED WITH FIG JAM, F&O TAPENADE, MARCONA ALMOND & TOAST

Nettle Meadow Three Sisters  
*Mix of milk from cow, goat & sheep from New York state*  
Drunken Goat  
*Goat milk from Spain aged in red wine*  
Bayley Hazen Blue\*  
*A sharp blue cheese made with raw cow milk from Vermont*  
Brie Sheep D’Affinois Brebis  
*Creamy, soft cheese made from sheep’s milk from France*  
Fresh Ricotta  
*Drizzled with honey and pierre poivre*

## OPTION TWO

\$29 PER PERSON

### RAW BAR & SEAFOOD STATION

Local Oysters  
Jumbo Shrimp  
Brazilian Lobster Tail  
Sherry Mignonette  
Tarragon Aioli  
F&O Cocktail Sauce

## OPTION THREE

\$13 PER PERSON

### CROSTINI STATION

Forest Mushroom  
Manchego  
Burrata  
Goat Cheese  
Gorgonzola  
Marinated Shrimp  
Smoked Salmon  
Beef Tartar\*  
Prosciutto

## OPTION FOUR

\$10 PER PERSON

### DESSERT STATION

Dessert “Crostini”  
Pot de Crème  
Crunchy Praline  
Miniature Apple Tart  
Chocolate Obsession

Prices above are subject to change and do not include sales tax, suggested gratuity, or planning fee.

# FIG & OLIVE BUY-OUT MENUS FOR PRIVATE EVENTS

## CHOICE A

### **WHOLE BAKED RIVIERA SALMON FILET**

Marinated Salmon, Sautéed Seasonal Vegetables  
with Herbs & Lemon Juice

### **LEG OF LAMB CARVING STATION**

Rosemary Garlic Marinade, Eggplant Caponata, Roasted Cipollini  
Onions, Eggplant Licorice Purée

### **FILET MIGNON CARVING STATION**

Fig Chutney with Aged Raspberry Balsamic Vinegar, Haricot Vert  
Sautéed Cremini Mushroom with Thyme, Shallot & Roasted Fingerling Potato

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## CHOICE B

### **PAELLA NOIR**

Squid Ink Rice, Scallop, Jumbo Shrimp, Clams, Chorizo  
Artichoke & Fennel Salad, Saffron Aioli

### **WILD MUSHROOM RIGATONI**

Porcini Truffle Mascarpone, Cremini Mushrooms, Forest Mushrooms, Chives.

### **TRUFFLE RISOTTO**

Organic Wild Mushroom, Arancini, Parmesan Crisp  
Macerated Truffle Dressing

### **CARAMELIZED PUMPKIN & CHESTNUT RISOTTO**

Pumpkin & Chestnut Purée, Diced Butternut Squash, Grated Chestnut,  
Pumpkin Seed.

### **BRANZINO A LA PLANCHA**

Haricot Vert, Yellow Wax Beans, Roasted Potato, Green Harissa Sauce.

### **BALSMIC GLAZED SHORT RIB**

Crispy Polenta, Frisée Salad, Lardons of Smoked Bacon, Sherry Bacon  
Vinaigrette.

### **ORGANIC LEMON CHICKEN**

L'Orange Spice Rub, Purple Potato Purée, Grilled Citrus, Braised Cabbage &  
Raisin Sauté.

### **FIG & OLIVE TRUFFLE MAC AND CHEESE**

Macaroni, Gruyere & Parmesan, Nutmeg, Truffle Olive Oil.

# FIG & OLIVE BUY-OUT MENUS FOR PRIVATE EVENTS

Continued

## SALAD STATION

PLEASE CHOOSE 2:

### **FIG & OLIVE SALAD**

Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut.

### **KALE & QUINOA SALAD**

Baby Kale, Manchego Cheese, Marcona Almonds, Pickled Onion, Dried Cranberries, Oranges, Lemon Dijon Dressing.

### **CAESAR SALAD**

Romaine Hearts, Croutons, Parmesan, Anchovy, Caesar Dressing

### **BURRATA WITH SQUASH**

Butternut Squash, Kabocha Squash with Honey & Za'atar, Roasted Delicata Squash, l'Orange Vinaigrette, Fresh Chives.

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## DESSERT STATION

**Dessert "Crostini"**

**Chocolate Obsession**

**Pot de Crème**

**Crunchy Praline**

**Mini Apple Tarts**

### MAIN COURSE STATIONS PRICING

2 hours, choice of 3 stations minimum

2 Choice A plus 1 Choice B = \$90

1 Choice A plus 2 Choice B = \$80

3 Choice B = \$75

Additional Station A = \$20

Additional Station B = \$15

All prices per person



# FIVE COURSE HOLIDAY DINNER \$160

## FIRST COURSE

*Served with Piscine upon arrival*

### Tray Passed Hors D'oeuvres

Lobster Samosa  
Crab Cake  
Gogonzola Stuffed Fig Wrapped in Proscuitto  
Hamachi Crudo\*

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## SECOND COURSE

*Served with Domaine de Tonnellerie, Sancerre*

PLEASE CHOOSE ONE

### Potato Leek Velouté Soup

Poached Potatoes, Crème Fraîche.

### FIG & OLIVE Salad

Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut.

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## THIRD COURSE

*Served with Smoke Tree, Chardonnay or Miraval, Rosé*

### Caramelized Pumpkin & Chestnut Risotto

Pumpkin & Chestnut Purée, Diced Butternut Squash, Grated Chestnut, Pumpkin Seed.

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## FOURTH COURSE

*Served with Cabernet Sauvignon, VINDICATED, Napa Valley  
or Hartford Court Chardonnay, Russian River Valley*

PLEASE CHOOSE ONE

### Chilean Sea Bass

Roasted Sunchoke, Rapini, Romesco-Mascarpone Sauce with Almond & Hazelnut

### Grass Fed Filet Mignon (8oz)

Potato Purée, Haricot Vert & Wax Bean Sauté, Olive Oil Emulsion.

### Marinated Lamb Chops

Rosemary Garlic Marinade, Eggplant Caponata, Roasted Cipollini Onions,  
Eggplant Licorice Purée.

### Balsamic Glazed Short Rib

Crispy Polenta, Frisée, Lardons of Smoked Bacon, Sherry Bacon Vinaigrette

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## FIFTH COURSE

*Served with Lambrusco 'Dolce Fiore' Bertolani  
(raspberry, rose petals, tannins)*

### Chocolate Obsession

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

# ENHANCEMENTS

Upgrade Packages for Events

## Chef's Selection

SERVED ON A CHOICE OF ZUCCHINI OR FOCACCIA

**\$15 per person**

**Foie Gras**

Fig Jam, Orange Zest

**Jamón Ibérico**

Smoked Tomato Concasé

**Truffle**

Artichoke, Parmesan, Macerated Truffle Dressing

## CHEESE & CHARCUTERIE

**Jamón Ibérico – \$28 / Board**

**Cheese Board – \$24 / Board**

SERVED WITH FIG JAM, F&O TAPENADE, MARCONA ALMOND & TOAST

Nettle Meadow Three Sisters

*Mix of milk from cow, goat & sheep from New York state*

Drunken Goat

*Goat milk from Spain aged in red wine*

Bayley Hazen Blue\*

*A sharp blue cheese made with raw cow milk from Vermont*

Brie Sheep D’Affinois Brebis

*Creamy, soft cheese made from sheep’s milk from France*

Fresh Ricotta

*Drizzled with honey and pierre poivre*

**Charcuterie Board – \$24 / Board**

SERVED WITH CORNICHONS, PICKLED CARROT, PICKLED RED ONION  
WHOLE GRAIN MUSTARD & TOAST

Saucisson Sec

15 Month Aged Serrano Ham

Toscana Fennel Salame

Duck Rilette

## TRUFFLE SHAVINGS

PLATED DINNER ONLY

**\$19 per person (available seasonally)**

## RESERVE WINE & SPIRITS

Please inquire about our selection of wines and spirits from our Reserve List.

# FIG & OLIVE OPEN BAR PACKAGES

## STANDARD WINE & BEER PACKAGE

### SPARKLING WINE:

Cava - Spain

### WHITE WINE:

Sauvignon Blanc – France  
Chardonnay – Italy

### RED WINE:

Pinot Noir – Italy  
Grenache Blend – France

### BEER:

Amstel Light  
Heineken Light  
Alhambra Reserva 1927 Lager  
Sierra Nevada

### SOFT DRINKS, JUICES, COFFEE AND TEA

### PRICING PER GUEST

\$40 / 2 hours  
\$50 / 3 hours  
\$60 / 4 hours

## INTERNATIONAL PREMIUM WINE & BEER PACKAGE

### SPARKLING WINE:

Loxarel, Cava, Spain

### WHITE WINE:

Pinot Grigio - Abbazia di Novacella, Italy  
Chardonnay – Henri Perusset, Macon Villages, France

### RED WINE:

Tempranillo - Valserrano, Crianza, Rioja, Spain  
Cabernet Sauvignon - Vindicated, California

### BEER:

Amstel Light  
Heineken Light  
Alhambra Reserva 1927 Lager  
Sierra Nevada

### SOFT DRINKS, JUICES, COFFEE AND TEA

### PRICING PER GUEST

\$60 / 2 hours  
\$70 / 3 hours  
\$80 / 4 hours

**Country themed premium packages also available:**

FRANCE, SPAIN, ITALY AND CALIFORNIA

# FIG & OLIVE OPEN BAR PACKAGES

## PREMIUM SPIRITS OPEN BAR

### SPIRITS

**Grey Goose**  
**Bombay Sapphire**  
**Patrón Silver**  
**Jack Daniels**  
**Johnnie Walker Black**  
**Bacardi**

### CLASSIC COCKTAILS

### FIG & OLIVE SPECIALTY COCKTAILS:

#### **EL MATADOR**

*Spicy and bold with an herbaceous finish*  
Mezcal, Basil, Mint, Cilantro, Jalapeño & Lime Juice

#### **ROSSELLINI**

*Tart and sweet with a perfect balance*  
Passion Fruit Vodka, Blood Orange Juice, Lime Juice

#### **CHAMPS DE FRAISES**

*Classic & elegant champagne cocktail with bursts of strawberry flavor*  
Sparkling Wine with Strawberry Confiture, Elderflower Liqueur,  
Citrus Bitters & Earl Grey Tea

#### **CUCUMBER COSMO**

*Refreshing and smooth with a floral finish*  
Organic Cucumber Vodka, Elderflower Liqueur,  
Cucumber Purée, Lime Juice

#### **THE FIG & OLIVE**

*Our signature cocktail, refreshing and bright*  
Muddled Grapes, Basil, Lemon Juice, New Amsterdam Gin, Lillet Blanc

ALSO INCLUDES ALL ITEMS LISTED FOR  
WINE & BEER PACKAGE

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#### PRICING PER GUEST WITH STANDARD WINE & BEER PACKAGE

\$50 / 2 hours  
\$65 / 3 hours  
\$75 / 4 hours

#### PRICING PER GUEST WITH PREMIUM WINE & BEER PACKAGE

\$70 / 2 hours  
\$85 / 3 hours  
\$95 / 4 hours

# FIG & OLIVE OPEN BAR PACKAGES

## BEVERAGE PACKAGE ADD ONS

### CHAMPAGNE TOAST

Add one glass of Veuve Clicquot Cuvée Reserve Champagne

+\$20 PER GUEST

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### CHAMPAGNE ADD ON

Veuve Clicquot, Cuvée Reserve

Add to any wine package

#### PRICING PER GUEST

+\$30 / 2 hours

+\$40 / 3 hours

+\$45 / 4 hours

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### ROSÉ ADD ON

Tempranillo – Marques de Caceres  
Rioja, Spain

Add to any wine package

#### PRICING PER GUEST

+\$8 / 2 hours

+\$10 / 3 hours

+\$15 / 4 hours

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### BOTTLED WATER ADD ON

Evian Still Water & Badoit Sparkling Water

Add to any wine package

+\$5 PER GUEST

*Prices above are subject to change and do not include sales tax, suggested gratuity, or planning fee.*

# FIG & OLIVE BRUNCH BUFFET STATIONS

Selection of three choices from Stations 1 thru 4

## STATION ONE

\$18 PER PERSON

### GRANOLA WITH FRESH FRUIT

Housemade Granola, Fresh Fruit, Mint, Yogurt  
or Choice Of Milk

### FRENCH TOAST

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

## STATION THREE

\$18 PER PERSON

### PAELLA NOIR

Squid Ink Rice, Scallop, Jumbo Shrimp, Clams, Chorizo  
Artichoke & Fennel Salad, Saffron Aioli

and

### FIG & OLIVE SALAD

Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive,  
Scallion, Walnut.

## STATION TWO

\$18 PER PERSON FOR ONE CHOICE

\$22 PER PERSON FOR TWO CHOICES

### SCRAMBLED EGGS

#### FRENCH

Olive Oil Infused Goat Cheese, Herbes de Provence  
Asparagus, Scallion, Tarragon, Chive

#### ITALIAN

Gorgonzola Dolce Cheese, Mushroom  
Tuscan Ham, Scallion, Sun-Dried Tomato

#### SIDES

Seasoned Mediterranean Potatoes with a choice of:

Apple Chicken Sausage  
or

Italian Chorizo Sausage  
or

Pancetta

or

Smoked Salmon

## STATION FOUR

\$20 PER PERSON

### CARVING STATION

Choose one

#### ROASTED LEG OF LAMB\*

PARMA COTTO ROSEMARY HAM

FILET MIGNON\*

SKIRT STEAK

\*\$5 UPGRADE PRICE

### CHOICE OF ONE SIDE:

Roasted Potato

Grilled Asparagus with Lemon Zest

Sautéed Spinach, Fig, Garlic & Marcona Almond

Olive Oil Chive Mashed Potato

Truffle skinny fries

Prices above are subject to change and do not include  
sales tax, suggested gratuity, or planning fee.

# FIG & OLIVE BRUNCH BUFFET

## BRUNCH ENHANCER OPTIONS

### JUICE BAR

\$10 PER PERSON

Orange, Pineapple, Grapefruit, Cranberry & Apple Juice

### BRUNCH BAR

\$50 PER PERSON FOR 4 HOURS

Brunch Cocktails (Mimosa, Bellini, Sangria or Americano)  
Soft Drinks, Juices

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### OPTION ONE

\$10 PER PERSON

#### **BREAD & VIENNOISERIES**

Choice of Multigrain Bread, Baguette, Bagel, Croissant, Chocolate Croissant or an Assortment Served with Housemade Fig Jam, Olive Oil Honey and Choice of Strawberry or Orange Jam

### OPTION TWO

\$18 PER PERSON

#### **CHARCUTERIE**

Bresaola, Coppa Ham, Crespone Sausage, Serrano Ham  
Prosciutto, Salami

\*\$3 UPCHARGE FOR IBÉRICO AS AN OPTION

#### **IMPORTED CHEESES**

Gorgonzola Dolce, Caprifeuille, Langa Rocchetta, Robiola, Manchego

#### **ASSORTED OLIVES**

#### **FRESH BREADS**

### OPTION THREE

\$10 PER PERSON

#### **DESSERT**

Dessert "Crostini"  
Pot de Crème  
Crunchy Praline  
Miniature Apple Tart  
Chocolate Obsession



## CONTACT US

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