FIG & OLIVE

SUMMER DINNER MENU

Chef de Cuisine Pascal Condomine

Signature Crostini

3 for 13 | 6 for 22
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

Marinated Shrimp
Meyer Lemon & Micro-cilantro

Smoked Salmon
Crème Fraîche & Caviar

Marinated Tenderloin
Citrus, Herbs & Olive Oil

Prosciutto
Olive, Ricotta & Walnut

Chef's Selection | 3 for 19

Jamón Ibérico
Smoked Tomato Concasse

Truffle
Artichoke, Parmesan
Macerated Truffle Dressing

Foie Gras
Fig Jam, Orange Zest

Sharing & Appetizer

Croquette Tasting Trio of Prosciutto di Parma, Mushroom & Artichoke Croquettes with Truffle, Basil, and Pimenton Aioli. 16

Marinated Olives Cerignola, Royal Atlas, Gaeta, Kalamata Tipo, Alfonso, Sevillano. 6

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

Roasted Cauliflower Roasted Cauliflower topped with Pine Nuts & Garlic Emulsion. 14

Octopus Carpaccio Piquillo Pepper Purée, Heirloom Potatoes, Black Olive Dust, Pimenton Dressing. 18

Diver Scallops Pan Seared Diver Scallops with Caramelized Leek Purée, Citrus Sherry Vinaigrette. 21

Heirloom Tomato Gazpacho Grilled Shishito Peppers, Pickled Watermelon Rind, European Cucumbers and a little spice. 13

Burrata & Heirloom Tomato Watermelon, Gala Apple Dressing, Black Olive Dust, Pierre Poivre. 17

Beef Carpaccio* Grass-fed Beef with Spiced Tomato Compote, Parmesan, 18 Year Balsamic, Arbequina Oil. 19

Plateau de Fruits de Mer* Local Oysters, Jumbo Shrimp, Brazilian Lobster Tail, Sherry Mignonette, Tarragon Aioli, F&O Cocktail Sauce. 47

Salmon Crudo* Scottish Salmon, Pomegranate, Grapefruit Segment, Pink Peppercorn, Citrus Dressing. 17

Hamachi Crudo* Preserved Orange, Basil Olive Oil. 18

Jamón Ibérico Cinco Jotas Jamón Ibérico de Bellota, Pan con Tomate. 28

Cheese Board Selection of Five Artisan Cheeses, F&O Tapenade, Fig Jam, Marcona Almonds, Mixed Olives, Toast. 24

Charcuterie Plate Selection of Four Meats, Cornichons, Pickled Carrot, Pickled Red Onion, Whole Grain Mustard & Toast. 24

Salad

WITH GRILLED CHICKEN ADD 8, SALMON ADD 9, SCALLOPS ADD 11 OR SHRIMP ADD 9

Shrimp & Salmon Salad Seared Scottish Salmon, Ayala Spiced Shrimp, Avocado, Marinated Fennel, Arugula, Heirloom Tomato, Citrus Dressing. 26

FIG & OLIVE Salad Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut. 19

Kale & Quinoa Salad Baby Kale, Manchego Cheese, Marcona Almonds, Pickled Onion, Dried Cranberries, Oranges, Lemon Dijon Dressing. 15

Gluten Friendly

Entrées

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

Riviera Salmon Citrus Glazed Scottish Salmon, Cauliflower Couscous with Raisin & Fresh Mint, Fennel, Parsley Salad, Marcona Almond Dust & Preserved Lemon Purée. 31

Branzino a la Plancha Haricot Vert, Yellow Wax Beans, Roasted Potato, Green Harissa Sauce. 32

Paella Noir Squid Ink Rice, Diver Scallop, Jumbo Shrimp, Clams, Spanish Chorizo, Artichoke & Fennel Salad, Saffron Aioli. 33

Moroccan Free Range Chicken Tajine Spiced Half Roasted Amish Chicken, Savory Broth, Baby Vegetables, Marcona Almond, Harissa, Couscous. 29

Balsamic Glazed Short Rib Crispy Polenta, Frisée Salad, Lardons of Smoked Bacon, Sherry Bacon Vinaigrette. 37

Marinated Lamb Chops Rosemary Garlic Marinade, Eggplant Caponata, Roasted Cipollini Onions, Eggplant Licorice Purée. 43

Grass Fed Filet Mignon (8 oz) Potato Purée, Asparagus Gratin, Olive Oil Emulsion. 44

20 oz Ribeye 54
Grass Fed Bone-In Ribeye, Hand Cut Parmesan Truffle Fries, Trio of Sauces

Pasta & Risotto

WITH GRILLED CHICKEN ADD 8, SALMON ADD 9, SCALLOPS ADD 11 OR SHRIMP ADD 9

Truffle Risotto Organic Wild Mushroom, Arancini, Parmesan Crisp, Macerated Truffle Dressing. 28

Roasted Sweet Corn Risotto Grilled Fresh Corn, Spiced Popcorn, Fava Beans, Pea Shoots. 25

Lobster Primavera Ravioli Brazilian Lobster Tail, Artichoke Barigoule, Basil Pesto, Fried Artichoke. 36

Paccheri Pasta Porcini Truffle Mascarpone, Cremini Mushrooms, Forest Mushrooms, Chives. 26

Sides

9.5 each

Mashed Potato
Arbequina Olive Oil, Chive

Asparagus Gratin
Lemon Zest

Brussels Sprouts
Hazelnut, Grapes, Balsamic Vinegar

Sautéed Baby Spinach
Figs, Garlic, Almonds

Organic Mushrooms
Rosemary, Garlic Emulsion, Fresh Herbs

Our Philosophy

FIG & OLIVE is about passion for the best olive oils, flavors, and cuisine from the French Riviera. Our menu is centered around olive oils and ingredients carefully selected from premier farms and vendors for their genuine taste and seasonality.

Each meal begins with a tasting of our Signature Olive Oils and Vinegars that are used throughout our menu and can be purchased to take the Mediterranean escape home with you.

*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.