

Amour  
-F&O

FIG & OLIVE  
Valentine's Day Dinner



# Featured Cocktails

FROM OUR MIXOLOGIST

**Bisou Sucre** 16  
Vodka, Raspberry Puree, Torani Caramel Syrup, Lemon Juice, Rosewater, Rosebud Tea Garnish

**Seduction** 21  
Veuve Clicquot Champagne, Pomegranate Seeds, Chocolate Covered Strawberry

## Pour Deux

189

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

**Chateaubriand (16 oz)**  
Grass Fed Beef, Herbes de Provence, Choice of Two Sides, Olive Oil Béarnaise.

**Dessert Tasting**  
White Chocolate Mousse, Honey Spice Bread S'more with Housemade Chocolate Bar & Marshmallow, Citrus Gelée.

### WINE PAIRING

Pinot Noir – Jean-Claude Boisset, Les Ursulines, Burgundy, FR 2014.

OR

Sauvignon Blanc – Charles Krug, Napa Valley, CA 2017.

# Valentine's Day

PRIX FIXE DINNER 65

**Oyster Rockefeller**  
East or West Coast Oysters topped with Creamed Mustard Greens & Leeks and finished with Rosemary Thyme Focaccia Breadcrumbs.

**Steak Tartare\***  
Quail Egg Yolk, Dijon & Honeybell Balsamic, Fried Caper, Red Pearl Onion, Chive, Tartine de Baguette.

**Mushroom Salad**  
Roasted Portobello with Garlic, Smoked Salt, Pierre Poivre & Balsamic Vinegar, Cremini Mushroom, Baby Kale, Ricotta Salata, Pine Nuts, Tarragon Vinaigrette.

**Fettuccine Provençale**  
Tomato Mascarpone Sauce with Sautéed Garlic, Fennel, Zucchini & Cherry Tomato, and Eggplant Purée.

**Arancia Roasted Halibut**  
Blood Orange Picatta, Sautéed Puntarelle Greens & Medjool Date and Parmesan Farro Risotto.

**Braised Veal Osso Bucco**  
Saffron Risotto with Parmesan & Mascarpone, Citrus Gremolata, and a Tomato Garlic Sauce with Fennel.

**Prime Filet Mignon**  
Yukon Gold Potato Gratin with Grana Padano, Garlic & Rosemary, White Asparagus, Organic Mushroom Sauce with Shallot & Truffle Butter.

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

**Dessert Tasting**  
White Chocolate Mousse, Honey Spice Bread S'more with Housemade Chocolate Bar & Marshmallow, Citrus Gelée.

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