

FIG & OLIVE

Hudson Valley  
Restaurant Week  
PRIX FIXE LUNCH \$22.95  
MARCH 11 TO 24



**Crostini Tasting** (\$9 SUPPLEMENT)  
Chef's Selection of Three

**Mushroom Croquette**

Truffle Aioli, Parmesan.

**Mosaic of Vegetables**

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

**Potato Leek Velouté Soup**

Poached Potatoes, Crème Fraîche.

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**Chicken Paillard Salad**

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

**Caramelized Pumpkin & Chestnut Risotto**

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

**Italian Flatbread**

Artichoke, Mushroom, Truffle Olive Oil, Arugula.

**Riviera Salmon** (\$4 SUPPLEMENT)

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

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**Seasonal Sorbet**

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

**Glass of House Red or White 8**

*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Limited to parties of 10 or fewer.*

FIG & OLIVE

Hudson Valley  
Restaurant Week  
PRIX FIXE DINNER \$32.95  
MARCH 11 TO 24



**Crostini Tasting** (\$9 SUPPLEMENT)  
Chef's Selection of Three

**Mushroom Croquette**

Truffle Aioli, Parmesan.

**Burrata with Squash**

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

**FIG & OLIVE Salad**

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

**Potato Leek Velouté Soup**

Poached Potatoes, Crème Fraîche.

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**Organic Lemon Chicken**

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

**Wild Mushroom Rigatoni**

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

**NY Strip Steak** (\$8 SUPPLEMENT)

Mixed Greens, Skinny Fries, Olive Oil Béarnaise.

**Branzino a la Plancha**

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

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**Seasonal Sorbet**

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

**Dessert "Crostini"**

Mixed Berries, Prosecco Syrup & Whipped Mascarpone.

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