

FIG & OLIVE

Metro Washington Restaurant Week

PRIX FIXE LUNCH 22
JANUARY 14TH – 20TH

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

Potato Leek Velouté Soup*

Poached Potatoes, Crème Fraîche.

Mushroom Croquette*

Truffle Aioli, Parmesan.

Mosaic of Vegetables*

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

FIG & OLIVE Salad

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

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

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.

Paella Noir (\$8 SUPPLEMENT)

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

Seasonal Sorbet*

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

 **Gluten Friendly**

*** Vegetarian**

The Restaurant Week menu is for each guest to enjoy individually.

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

FIG & OLIVE

Metro Washington Restaurant Week

PRIX FIXE DINNER 35
JANUARY 14TH – 20TH

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

Potato Leek Velouté Soup*

Poached Potatoes, Crème Fraîche.

Mushroom Croquette*

Truffle Aioli, Parmesan.

Roasted Cauliflower* 🌿

Roasted Cauliflower topped with Pine Nuts & Garlic Emulsion.

Caramelized Cauliflower Risotto* 🌿

Roasted Pine Nuts, Pine Nut Butter, Fines Herbes.

Riviera Salmon 🌿

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

Organic Lemon Chicken 🌿

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

Balsamic Glazed Short Rib (\$9 SUPPLEMENT)

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

Seasonal Sorbet* 🌿

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

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