

FIG & OLIVE

Fall Brunch Menu

Chef de Cuisine Agustin Esquivel

Our Philosophy

Our story begins in Provence where fig and olive trees are a symbol of peace and prosperity. Located between the Alps and the Mediterranean Sea, Provence has always been a crossroads of people, cultures and flavors. Inspired by such abundance and diversity, we founded FIG & OLIVE to pay tribute not only to the French region, but also to the Mediterranean gastronomic heritage.

We believe in the magic of the Mediterranean cuisine, concentrating on the freshest and simplest ingredients to feed both the body and the mind. Traditional recipes are reinvented in a contemporary way to showcase our passion for food and what we stand for: family, authenticity and creativity.

Bienvenue.



Signature Crostini

3 for 11 | 6 for 20

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

Meyer Lemon & Micro-cilantro

Smoked Salmon

Crème Fraîche

Prosciutto

Olive, Ricotta & Walnut

Sharing & Appetizer

Burrata with Squash Butternut Squash, Kabocha Squash with Honey & Za'atar, Roasted Delicata Squash, l'Orange Vinaigrette, Fresh Chives. 16

Mushroom Croquette Truffle Aioli, Parmesan. 15

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

Fried Calamari Served with Aioli, Tomato Sauce. 12

Roasted Cauliflower Roasted Cauliflower topped with Pine Nuts & Garlic Emulsion. 15 🌿

Potato Leek Velouté Soup Poached Potatoes, Crème Fraîche. 15

Marinated Olives Cerignola, Royal Atlas, Gaeta, Kalamata Tipo, Alfonso, Sevillano. 7 🌿

Caprese Flatbread Tomato, Pesto, Mozzarella, Basil. 13

Italian Flatbread Artichoke, Mushroom, Truffle Olive Oil, Arugula. 13

Granola with Fresh Fruits Almonds, Served with Yogurt or Milk. 13

Bread & Pastry Assortment Multigrain Bread, Baguette, Croissant, Chocolate Croissant Served with House Made Fig Jam, Olive Oil, Honey Spread, Strawberry or Orange Jam. 10

Salad

WITH GRILLED CHICKEN ADD 7, SALMON ADD 8, SCALLOPS ADD 10 OR SHRIMP SKEWER ADD 8

Caesar Salad Parmesan, Crouton, Anchovy, Dressing. 13

Chopped Salad Beet, Chickpea, Cucumber, Tomato, Apple, Balsamic. 13

Shrimp & Salmon Salad Seared Scottish Salmon, Ayala Spiced Shrimp, Avocado, Marinated Fennel, Arugula, Heirloom Tomato, Citrus Dressing. 23

Salade de Poulet Chicken, Arugula, Tomato, Avocado, Orange, Dried Cranberry, Crouton, Blood Orange Dressing. 21

Chicken Paillard Salad Arugula, Brussels Sprout, Haricot Vert, Red Bell Pepper, Pickled Red Onion, Almond, Lemon. 21

FIG & OLIVE Salad Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut. 20 🌿

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

 **Gluten Friendly**

Breakfast

- Avocado Toast** Whole Grain Bread, Avocado, Hard-Boiled Quail Egg, Radish, Spiced Heirloom Tomatoes, Lemon Zest, Olive Dust. 16
- French Toast** Mixed Berries, Vermont Maple Syrup with Lavender, Vanilla Whipped Cream. 16
- Smoked Salmon Poached Eggs** Served with Crème Fraîche & Frisée Salad with Pickled Radish. 16
- Poached Egg with Prosciutto di Parma** Manchego Cheese, Pear, Hollandaise Sauce, Mixed Greens Salad. 16
- Provençal Breakfast** Two Farm Fresh Eggs, Crisp Hash Brown, Chicken Apple Sausage, Pancetta, Stuffed Kumato Tomato. 17
- French Omelet** Fines Herbes, Goat Cheese, Mediterranean Fries, Mixed Greens. 17
- Truffle Mushroom Fontina** Scrambled Eggs, Cremini Mushroom, Scallion. 17
- Steak & Egg** Sliced Grass-Fed Beef Filet, Farm Fresh Eggs, Crispy Potatoes & Chimichurri Sauce. 25

Entrées

- Riviera Salmon** Parsnip Lemon Thyme Purée, Salsify & Organic Mushroom, Salsify Chips, Red Grape & Caper Sauce. 30 🍷
- Lobster Primavera Ravioli** Brazilian Lobster Tail, Artichoke Barigoule, Basil Pesto, Fried Artichoke. 36
- Wild Mushroom Rigatoni** Porcini Truffle Mascarpone, Cremini Mushrooms, Forest Mushrooms, Chives. 25

Sandwich & Burgers

SERVED WITH A SIDE OF MIXED GREENS DRIZZLED WITH FIG BALSAMIC DRESSING & SKINNY FRIES (TRUFFLE FRIES ADD 3)

- F&O Burger** Tomato, Pickled Onion, Choice of Cheese, Brioche Bun, Chef's Sauce. 19
- Lamb Burger** Julienne Dates, Feta & Goat Cheese Fondue, Pickled Persian Cucumber, Baby Watercress, Hand Cut Fries. 21
- Salmon Burger** Tomato, Avocado, Brioche Bun, Dill & Caper Mayonnaise. 20
- F&O Chicken Club** Tomato, Romaine, Fontina, Prosciutto, Toasted Focaccia, Tarragon Aioli. 19

Prix Fixe | 34

CHOICE OF BELLINI, MIMOSA, SANGRIA
FRESH JUICE, COFFEE OR TEA

Bread & Pastry Assortment
(ADD 8)

Potato Leek Velouté Soup
Mushroom Croquette
FIG & OLIVE Salad

French Omelet
Chicken Paillard Salad
French Toast

Seasonal Sorbet
Pot de Crème

Dessert

Apple Tart Thinly Sliced Granny Smith Apples, Crisp Puff Pastry, Cider Glaze, Apple Chip, Vanilla Ice Cream. 11

Brûléed Cheesecake Amarena Cherry, Cookie Crumble & Cherry Syrup. 12

Chocolate Obsession Whipped Truffle Ganache, Chocolate Obsession Cake, Raspberry & Chocolate Glaze. 13

Pot de Crème Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline. 12

Seasonal Sorbet Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil. 11

FIG & OLIVE Tasting Four Bite-Sized Desserts—Chocolate Obsession, Seasonal Sorbet, Crunchy Praline, Pot de Crème. 14

Café Gourmand 8

COFFEE OR TEA WITH A SIDE OF CRUNCHY PRALINE & A CHOICE OF ONE BITE-SIZED DESSERT
Pot de Crème or Sorbet

Coffee, Espresso & Tea

REGULAR OR DECAFFEINATED

American Drip 4.75

Espresso 5

Cappuccino 5.75

Macchiato 5

Latte 5.75

Double Espresso 5.75

Tea (Seasonal Selections) 5

Digestifs

Frizzante

Moscato d'Asti, Marcarini, 8

Asti DOCG, 2015. *Floral, Fresh, Vibrant*

Brachetto d'Acqui, Batasiolio, 9

Acqui DOCG. *Raspberry, Rose Petals, Tannins*

Vin Doux

Vin Santo, Castello d'Albola 19

Chianti Classico, IT 2003. *Hazelnut, Spice, Rich*

'Ben Rye', Donnafugata 21

Passito di Pantelleria DOP, IT 2010. *Dried Apricot, Figs, Luscious*

Port

Taylor Fladgate Fine Tawny 12

Taylor Fladgate 20 Year Tawny 20

Sherry

Pedro Romero Pedro Ximenez 10

Sacromonte Old Sweet Pedro Ximenez 16

Madeira

Blandy's 5 Year Bual 12

Blandy's 10 Year Malmsey 16

Amaro

Cynar 11

Fernet Branca 12

Meletti Amaro 11

Nonino 15

Grappa

Michelle Chiarlo Grappa di Nebbiolo di Barolo 15

Calvados

Dupont Calvados Reserve 14

Armagnac

Château du Tariquet Bas Armagnac VS 14

Larressingle XO Grand Reserve 34

Limoncello

Meletti Limoncello 12