

GRUB STREET



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GRUB GUIDES

Fall Fruit: 16 Spots to Hit If You're Looking for Fresh Figs

The (almost) end of summer does carry one great perk: the start of fig season. And while the phrase "figs on a plate" may still carry a slight stigma, the appeal of this fruit when it's perfectly ripe — soft but not mushy, sweet enough that it constitutes a dessert on its own — is easy to understand. And as New York chefs know, figs *also* taste great with savory pairings like duck, prosciutto, and soft cheeses. Grub's advice: Check out these exceptional fig-focused dishes, ranging from savory to sweet, before the season's over.

Figs With Olive-Oil Ice Cream

Where: Public

Price: \$10

This Nolita restaurant keeps dessert simple: fresh figs with olive-oil ice cream, lemon croutons, and honey yogurt.