

FIG & OLIVE
WINTER RESTAURANT WEEK
LUNCH MENU \$24.07

Monday to Friday

CROSTINI TASTING

chefs selection of 3 or 6 (add \$7/\$13)

Choice of:

Mushroom, Truffle Artichoke, Parmesan	Copa, Goat Cheese, Honey, Almond
Roasted Bell Pepper, Ricotta, Capers	Prosciutto, Ricotta, Fig, Olive, Walnut
Crushed Tomato, Olive Oil	Salmon, Ricotta, Citrus, Cilantro
Manchego, Fig, Marcona Almond	Shrimp, Avocado, Cilantro, Tomato
Gorgonzola, Onion, Cremini	Boquerones, Tomato, Charmoula

PROVENÇAL CARROT & THYME SOUP

Carrot, celery, onion, garlic, thyme, olive oil crouton
Cilantro Olive Oil

NORTHERN ITALIAN MUSHROOM & TRUFFLE SOUP

Cremini mushroom, garlic, onion, thyme - White Truffle Olive Oil

BEEF CARPACCIO

Filet mignon, 18 year old balsamic vinegar
baby arugula, tomato, parmesan - Truffle Olive Oil

YELLOW FIN TUNA CARPACCIO

Tuna, balsamic vinegar, cilantro, arugula, tomato
marcona almond - Toasted Sesame Oil

ZUCCHINI CARPACCIO

Zucchini finished with olive oil, lemon pine nut, parmesan
Picholine Olive Oil



GRILLED THYME CHICKEN PAILLARD

Free range marinated chicken breast with lemon thyme, arugula, spinach
brussel sprout, pickled red onion, tomato, haricot vert, almond, bell pepper
caper, lemon - Picholine Olive Oil

PENNE FUNGHI TARTUFO

Cremini mushroom, black trumpet, parmesan, parsley, scallion
White Truffle Olive Oil

TRIO DE LA MER BOUILLABAISSÉ

Grilled scallop, lemon sole, striped bass, côte d' azur fish soup, shaved fennel
saffron garlic aioli and olive oil cracker - Saffron infused Olive Oil

PUMPKIN SAGE RAVIOLI

House made sage ravioli with free range chicken, ricotta and charmoula
pumpkin olive oil emulsion, roasted pumpkin seeds, parmesan cheese aged balsamic
Frantoio Olive Oil



CHOCOLATE POT DE CRÈME

Crunchy Praline Financiers & Vanilla Cream

DESSERT "CROSTINI"

Amarena Cherry, Mascarpone, Pistachio Shortbread with Micro-Basil

FIG & OLIVE
WINTER RESTAURANT WEEK
DINNER MENU \$35

Monday to Friday

CROSTINI TASTING

chefs selection of 3 or 6 (add \$7/\$13)

Choice of:

Mushroom, Truffle Artichoke, Parmesan
Roasted Bell Pepper, Ricotta, Capers
Crushed Tomato, Olive Oil
Manchego, Fig, Marcona Almond
Gorgonzola, Onion, Cremini

Copa, Goat Cheese, Honey, Almond
Prosciutto, Ricotta, Fig, Olive, Walnut
Salmon, Ricotta, Citrus, Cilantro
Shrimp, Avocado, Cilantro, Tomato
Boquerones, Tomato, Charmoula

PROVENÇAL CARROT & THYME SOUP

Carrot, celery, onion, garlic, thyme, olive oil crouton - Cilantro Olive Oil

NORTHERN ITALIAN MUSHROOM & TRUFFLE SOUP

Cremini mushroom, garlic, onion, thyme - White Truffle Olive Oil

BEEF CARPACCIO

Filet mignon, 18 year old balsamic vinegar
baby arugula, tomato, parmesan - Truffle Olive Oil

YELLOW FIN TUNA CARPACCIO

Tuna, balsamic vinegar, cilantro, arugula, tomato
marcona almond - Toasted Sesame Oil

ZUCCHINI CARPACCIO

Zucchini finished with olive oil, lemon pine nut, parmesan - Picholine Olive Oil



FIG & OLIVE TAJINE

Free range chicken marinated with Moroccan spices, served with fig, olive, apricot, carrot
zucchini, cippolini onion, toasted almond, couscous with cilantro and harissa
Hojiblanca Olive Oil

PENNE FUNGHI TARTUFO

Cremini mushroom, black trumpet, parmesan, parsley, scallion - White Truffle Olive Oil

TRIO DE LA MER BOUILLABAISSÉ

Grilled scallops, lemon sole, striped bass, côte d' azur fish soup, shaved fennel
saffron garlic aioli and olive oil cracker - Saffron infused Olive Oil

PUMPKIN SAGE RAVIOLI

House made sage ravioli with free range chicken, ricotta and charmoula
pumpkin olive oil emulsion, roasted pumpkin seeds, parmesan cheese aged balsamic
Frantoio Olive Oil

ROSEMARY LAMB CHOPS (add \$7)

Grilled lamb chops smoked a la minute with a bouquet of Herbs de Provence
goat cheese & chive gnocchi, roasted honey eggplant - Rosemary Garlic Olive Oil



CHOCOLATE POT DE CRÈME

Crunchy praline financiers & vanilla cream

DESSERT "CROSTINI"

Amarena cherry, mascarpone, pistachio on shortbread with micro-basil