



Save the date for
NYC Restaurant Week
Summer 2009: July
12-31*

July 12th to July 31st 2009
 Sundays to Fridays

Reservations open Tuesday, June 30.

FIG & OLIVE cordially invites you to join us for Summer Restaurant Week 2009

For Reservations please call
 212-924-1200 x4



RESTAURANT WEEK LUNCH MENU \$24.07

APPETIZER

Mediterranean Cold Soup

Cold gazpacho & pesto Cucumber, mint & pink peppercorn
 Avocado, coconut, lime

Sesame Tuna Tartar

Raw tuna marinated with balsamic vinegar, sesame oil,
 chives, Lemon, cucumber almond

Chicken Samosa

Free range chicken, cilantro, greek yogurt, bell pepper,
 scallion, cumin, harissa oil

Zucchini Carpaccio

Zucchini thinly sliced, finished with lemon juice, pine nuts,
 Parmesan- Picholine olive oil

MAIN COURSE

Grilled Branzino with Fig & Balsamic

Grilled filet of Mediterranean branzino, glazed with fig &
 balsamic vinegar, snow peas & figs

Grilled Lamb Skewers & Couscous

Grilled lamb on rosemary skewers, bell peppers, with Greek
 yogurt, honey & couscous with figs, red onion, scallion, tomato

French Riviera Rotisserie Chicken

Free range chicken marinated in herbs de provence, lemon, garlic
 Served with mashed potato & haricot vert - Rosemary olive oil

Penne Funghi Tartufo

Cremini mushrooms, parmesan, black truffle paste,
 fresh parsley & scallion- White Truffle Oil

DESSERT

Chocolate Pot De Crème

Chocolate Custard & Crunchy Praline Financier

Berries & Cream

Mascarpone Gelato, Strawberries, 18 Year Aged Balsamic

RESTAURANT WEEK DINNER MENU \$35

APPETIZER

Mediterranean Cold Soup

Cold gazpacho & pesto Cucumber, mint & pink peppercorn
 Avocado, coconut, lime

Sesame Tuna Tartar

Raw tuna marinated with balsamic vinegar, sesame oil,
 chives, Lemon, cucumber almond

Chicken Samosa

Free range chicken, cilantro, greek yogurt, bell pepper,
 scallion, cumin, harissa oil

Zucchini Carpaccio

Zucchini thinly sliced, finished with lemon juice, pine nuts,
 Parmesan- Picholine olive oil

MAIN COURSE

Grilled Branzino with Fig & Balsamic

Grilled filet of Mediterranean branzino, glazed with fig &
 balsamic vinegar, snow peas & figs

Grilled Lamb Skewers & Couscous

Grilled lamb on rosemary skewers, bell peppers, with Greek
 yogurt, honey & couscous with figs, red onion, scallion, tomato

Truffle Pollo Di Piemonte

Free range chicken breast, sauteed mushrooms, shallots,
 Served with roasted garlic thyme leeks and potato truffle puree

Penne Funghi Tartufo

Cremini mushrooms, parmesan, black truffle paste,
 fresh parsley & scallion- White Truffle Oil

DESSERT

Chocolate Pot De Crème

Chocolate Custard & Crunchy Praline Financier

Berries & Cream

Mascarpone Gelato, Strawberries, 18 Year Aged Balsamic

FOR RESERVATIONS PLEASE CALL
 212-924-1200 x4

FIG & OLIVE Uptown
 888 Lexington Avenue
 (between 62nd & 63rd)

FIG & OLIVE Fifth Avenue
 10 East 52nd Street
 (between 5th Ave & Madison)

FIG & OLIVE Meatpacking
 420 West 13th Street
 (between 9th Ave & Washington)