

FIG & OLIVE

BASTILLE DAY

JULY 14TH, 2018

PRIX FIXE DINNER 38



Champs de Fraises

Sparkling Wine with Strawberry Confiture, St-Germain
Citrus Bitters & Earl Grey Tea

Sauvignon Blanc – Domaine de Tonnellerie

Sancerre, FR (Peach, Minerality, Elegant)

Pinot Noir – Jean-Claude Boisset “Les Ursulines”

Burgundy, FR (Red Fruit, Bright, Balanced)

Rosé – Château Miraval

Côtes de Provence, FR (Raspberry, Peach, Minerality)

Heirloom Tomato Gazpacho

Grilled Shishito Peppers, Pickled Watermelon Rind,
European Cucumbers and a little spice.

Petite Burrata & Heirloom Tomato

Watermelon, Gala Apple Dressing, Black Olive Dust,
Pierre Poivre.

Croquette Tasting

Trio of Prosciutto di Parma, Mushroom & Artichoke
Croquettes with Truffle, Basil, and Pimenton Aioli.

Paccheri Pasta

Porcini Truffle Mascarpone, Cremini Mushrooms,
Forest Mushrooms, Chives.

Moroccan Free Range Chicken

Tajine Spiced Half Roasted Amish Chicken, Savory
Broth, Baby Vegetables, Marcona Almond, Harissa,
Couscous.

Riviera Salmon

Citrus Glazed Scottish Salmon, Cauliflower Couscous
with Raisin & Fresh Mint, Fennel, Parsley Salad,
Marcona Almond Dust & Preserved Lemon Purée.

Balsamic Glazed Short Rib

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

*Eating raw or undercooked fish, shellfish, eggs, or meat increases
the risk of foodborne illness. Limited to parties of 10 or fewer.
Party size is subject to change.*