



FIG & OLIVE  
METRO WASHINGTON  
RESTAURANT WEEK

*Dinner Prix Fixe*

JANUARY 27 – FEBRUARY 2, 2025

65 PER PERSON



FIG & OLIVE  
METRO WASHINGTON  
RESTAURANT WEEK

*Dinner Prix Fixe*

JANUARY 27 — FEBRUARY 2, 2025  
65 PER PERSON

*Riviera Crostini*

\$12 SUPPLEMENT

**Burst Cherry Tomatoes**  
Chunky Basil Pesto, Toasted Pine Nuts

**Eggplant Caponata**  
Stracciatella, Golden Raisins

**Confit Caramelized Onions**  
Herbed Goat Cheese

**Whipped Ricotta**  
Walnut Pesto, Honey

**Prosciutto**  
Manchego Cheese, Fig Jam & Spicy Almonds

*Appetizers*

**Baby Arugula Salad**

Charred Lemon Vinaigrette, Honeycrisp Apple, Grated Grana, Toasted Almond, Za'atar.

**Tuna Meatballs**

Rosemary & Lemon Yogurt, Green Olive Gremolata, Toasted Pine Nuts.

**Burrata**

Almond Romesco, Roasted Cipollini, Arugula.

**Butternut Squash Soup**

Coconut Crema, Roasted Pumpkin Seeds.

**Wild Mushroom Croquettes**

Black Truffle Aioli.

FIG & OLIVE  
METRO WASHINGTON  
RESTAURANT WEEK

*Dinner Prix Fixe*

JANUARY 27 — FEBRUARY 2, 2025  
65 PER PERSON

*Entrées*

**Chicken Milanese**

Onion Soubise, Frisée, Arugula, Mushroom Chips, Shaved Grana Padano.

**Butternut Squash Risotto**

Roasted Delicata, Grana Padano, Toasted Pumpkin Seeds, Sage, Aged Balsamic.

**Atlantic Salmon Meunière\***

Cauliflower-Chickpea Purée, Roasted Cauliflower, Brown Butter Emulsion, Crispy Capers.

**Lumache**

Pomodoro alla Ricard, Roasted Eggplant, Basil, Burrata.

**Strip Steak Bordelaise\***

Pommes Purées, Charred Spinach, Roasted Red Onion.

\$10 SUPPLEMENT

*Dessert*

**Dark Chocolate Mousse**

Burnt Marshmallow, Spiced Graham Cracker, Chocolate Sauce.

**Lemon & Olive Oil Cake**

Grapefruit Marmalade, Honeycomb, Olive Oil Semifreddo.

**Seasonal Sorbet**

Fruits & Mint.

\*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Limited to parties of 10 or fewer. The prix fixe is for individual diners and we request that the entire table order the prix fixe.