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## FIG & OLIVE



FIG & OLIVE is about passion for the best olive oils, flavors and cuisine from the Riviera & Coastal regions of the South of France, Italy and Spain. Our large variety of extra virgin olive oils was selected to be paired with each dish and to be offered for tasting at the beginning of each meal.

*"At FIG & OLIVE, I want to highlight our menu's core ingredient of olive oil, which we use in place of butter in our dishes. From a sweet and delicate olive oil from the French Riviera that pairs well with a Steamed Lemon Sole Papillote to an assertive Spanish Picual or a Tuscan olive oil that holds its own with Seared Salmon with Fennel and Green Olives, and a green-fruit Provence olive oil that we serve with a Green Apple Sorbet. Our cuisine, along with an elegant white, green and terra-cotta décor, immerse our guests into the essence of the Mediterranean region in which I grew up." – Laurent Halasz, Founder*



## OUR CUISINE

Executive Chef, Pascal Lorange, creates his menu around carefully selected farmers and ingredients for their genuine taste and seasonality. Pascal Lorange's tasting bar and communal table menu is informal with shareable plates such as Zucchini Carpaccio, Fig Gorgonzola Tartlet and Crostini, as well as, imported charcuterie, cheese, olives and marinated vegetables. At lunch, the menu offers a variety of flavorful dishes such as a Shrimp & Salmon Riviera Salad marinated with a citrus and fruity olive oil; and an Herbs de Provence Rotisserie Chicken, finished with a Rosemary Olive Oil.

For dinner, signature dishes include Seared Sea Scallop with Truffle Artichoke Tapenade; Grilled Branzino glazed with a fig balsamic vinegar, served with figs and snow peas finished with a sweet Picholine Olive Oil; Porcini & Gorgonzola Jamon Iberico Ravioli with Porcini Olive Oil; and Grilled Lamb Chops smoked with a bouquet of Herbs de Provence and finished with a Rosemary Olive Oil. Desserts crafted by Pastry Chef, Andrew LeSturgeon, include Lavender Honey Madeleines, Warm Almond Cake with candied orange and Olive Oil Gelato; and Green Apple Sorbet with citrus, fresh mint, lemon and olive oil syrup.

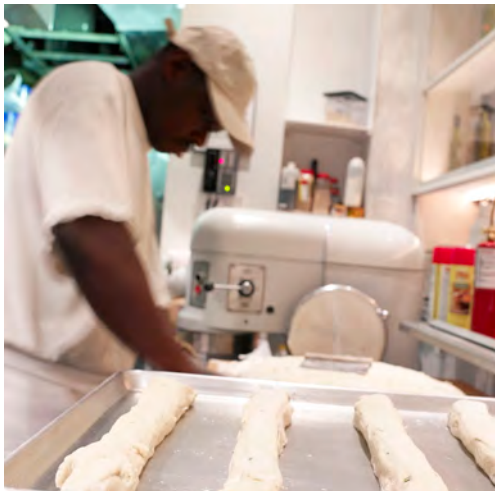
The exceptional wine list at FIG & OLIVE includes over 30 varietals from the South of France, Italy and Spain that are offered by the glass or bottle along with a selection of champagne.

*Executive Chef, Pascal Lorange, began his training at a young age with three-star Michelin Chef Georges Blanc in Vonnas, France. He continued to hone his craft in Spain and around the world while working as a private chef to Spanish singer Julio Iglesias and cooking for celebrities and dignitaries such as Oscar de la Renta, Princess Stephanie of Monaco and the Clintons.*







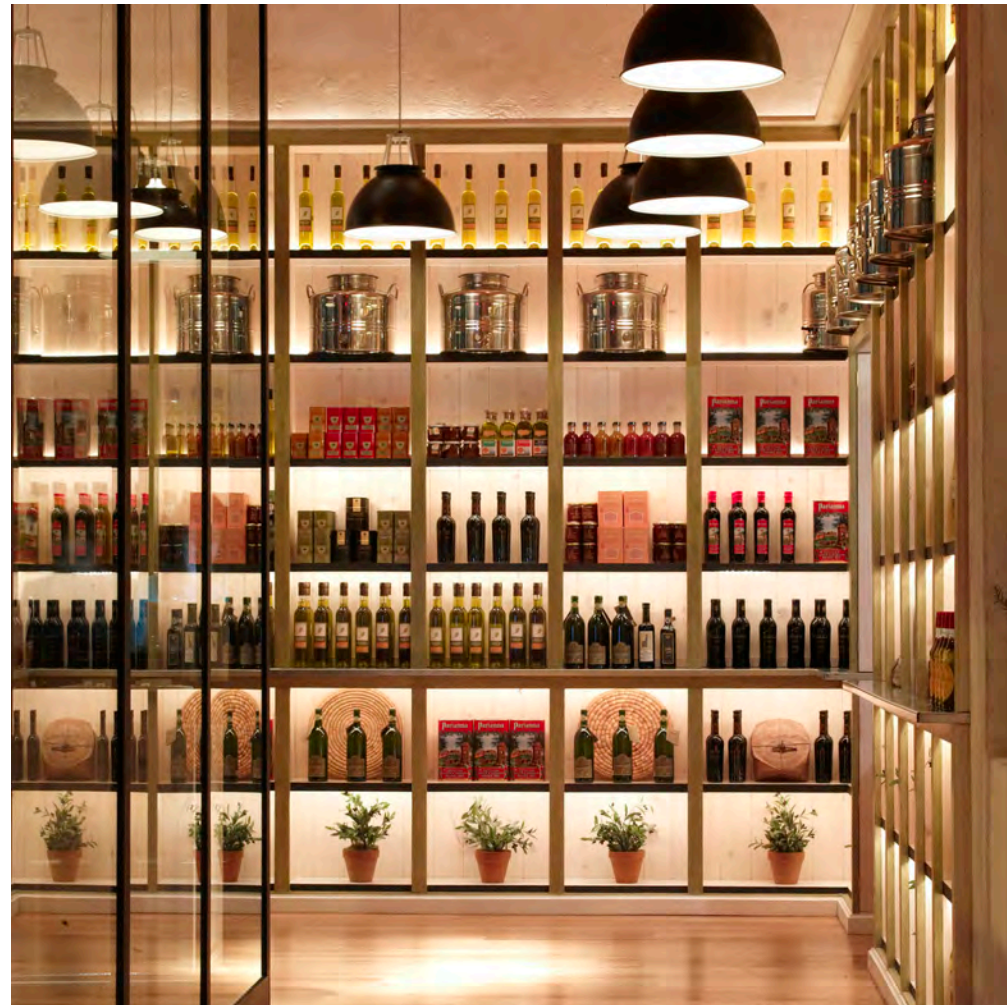






## OUR DESIGN

FIG & OLIVE's elegant and warm design with limestone stucco walls, terra-cotta colored ceiling, and green rosemary and olive trees exudes the essence of the Mediterranean. Upon entering, guests are welcomed by an impressive display of extra virgin olive oils. A long, marble communal table and tasting bar – ideal for informal gatherings – stretches across the room, lit by pendant lights and backed by displays of wines. The main dining room is elegant and intimate with olive branches crafted in black wrought iron and lit with candles. An open kitchen is illuminated by shelves of glowing olive oil bottles.







## OUR ORIGIN

FIG & OLIVE's founder, Laurent Halasz, grew up in Mougins, in the South of France. Along with his mother, Francine, they have been inspired by this region and ingredients to create the style of cuisine of FIG & OLIVE. This cuisine is based on genuine ingredients and a respect of flavors. Executive Chef, Pascal Lorange, continues to drive his culinary passion on those principles.

Mougins is also the birthplace of the "Cuisine of The Sun" and the famous restaurant, Le Moulin de Mougins. Each year, Mougins hosts a gastronomy event, "Les Étoiles de Mougins," an international gathering of the world's leading chefs. FIG & OLIVE, and its chefs, have had the privilege of participating in this event. One year, FIG & OLIVE invited three Michelin-rated chefs from the South of France and the winner of the Mougins competition to prepare a gala dinner at FIG & OLIVE in New York. In another year, Pascal Lorange selected two emerging chefs to represent the United States at the Mougins competition.

Our ongoing relation with Mougins provides and maintains, for our chefs and guests, a direct link with the Mediterranean roots of FIG & OLIVE.

