

APPETIZERS

<p>Carpaccio* Thinly Sliced Prime Veal Top Round topped with Capers, Balsamic Pearls, Hearts of Palm and Arugula with Shaved Parmigiano-Reggiano and Extra Virgin Olive Oil</p>	12
<p>Octopus Grilled Mediterranean Octopus with Haricots Verts, Chick Peas, Olives, Oven Roasted Tomatoes and Lemon-Caper Vinaigrette</p>	16
<p>Sea Scallops* Maple Glazed Sautéed Sea Scallops with Chestnut Velouté, Cranberries and Crispy Sage</p>	14
<p>Polenta Three Cheese Fried Polenta Cake with Chanterelle Mushrooms, Roasted Red Bell Pepper Puree and White Truffle Vinaigrette</p>	10
<p>Beggar's Purse Sautéed Apples, Onions, Gorgonzola Cheese and Walnuts in Pastry with Thyme Butter Sauce</p>	11
<p>Escargots 10 Burgundy Helix Snails with Cremini Mushrooms in Creamy Gorgonzola Sauce over Crostini</p>	10
<p>Foie Gras* Pan Seared Foie Gras over Fried Plantain with Blueberry Salted Caramel and Bacon Praline</p>	19
<p>Artisan Cheese Plate Chef's Nightly Selection of Artisan Cheeses and Accompaniments</p>	17



Fig Tree cuisine – Flavor, textures and aromas of the wine country and beyond. Fresh, seasonal ingredients enhanced by classic cooking techniques and a focus on wine compatibility.

SOUP & SALADS

<p>House Salad included with Main Course. Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3</p>	7
<p>Soup of the Day</p>	6
<p>Mixed Greens Lightly Tossed in a House Made Herb Vinaigrette</p>	8
<p>Traditional Caesar Salad with Parmigiano-Reggiano and House Made Croutons</p>	8
<p>Baby Spinach and Hard Boiled Quail Egg with Warm Bacon and Maple Vinaigrette</p>	8

Dress up your salad with:

Warm Fried Calamari	3	Hearts of Palm	2
Gorgonzola Cheese	2	Goat Cheese	2
Feta Cheese	2	Pine Nuts	3

MAIN COURSES

House Salad is included with the Main Course.

Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3

Grouper with Lobster Sautéed North Carolina Day Boat Grouper Filet and Maine Lobster Tail over Saffron Risotto with Lobster Beurre Blanc	42
Trout Picatta Sautéed North Carolina Mountain Trout with Artichoke Hearts, Prosciutto, Lemon-Caper Beurre Blanc and Asparagus	27
Sea Scallops* Sautéed Sea Scallops over Smoked Bacon, Leek and Golden Raisin Couscous with Orange-Cumin Reduction	36
Chicken Sautéed Ashley Farms Poulet Rouge Chicken over Apple and Almond Risotto with Sage Pan Jus	29
Elk Chop* Grilled New Zealand Elk Chop over Horseradish Spaetzle with Smoked Bacon-Braised Purple Cabbage and Boursin-Dijon Sauce	42
Lamb Tenderloin* Grilled Lamb Tenderloin over French Green Lentils, Chanterelle Mushrooms and Kale with Balsamic Demi-Glace	38
Filet Mignon* Grilled Filet Mignon topped with Stilton Cheese and Mushroom Duxelles over Polenta Cake with Veal Demi-Glace and Sautéed Spinach	39
Veal Chop* Grilled Provimi Veal Chop with Jumbo Shrimp over Smashed Fingerling Potatoes with Cremini Mushrooms, Capers, and Sherry Garlic Butter Sauce with Asparagus	37
Veal Osso Buco Braised Veal Shank in Rich Brown Sauce with Root Vegetables and Thyme Spaetzle	39
Rabbit Saltimbocca Duck Prosciutto, Fontina and Sage topped Rabbit Loin with Sweet Potato Pancake and Brussels Sprouts	32
Pappardelle House Made Pappardelle Pasta with Swiss Chard and Shitake Mushroom Fricassee	22



*Fig Tree –
A small fruit tree
(Ficus Carica)
with large leaves,
known from the
remotest antiquity.
It was probably
native from Syria
westward to the
Canary Islands.*

*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.