

Sample, Seasonal Menu – Subject to Change without Notice

APPETIZERS

Carpaccio* Thinly Sliced Prime Beef topped with Capers, Balsamic Pearls, Hearts of Palm and Arugula with Shaved Parmigiano-Reggiano and Extra Virgin Olive Oil	12
Octopus Grilled Mediterranean Octopus with Haricots Verts, Chick Peas, Olives, Oven Roasted Tomatoes and Lemon-Caper Vinaigrette	16
Red & Gold Beet Tartare* with Horseradish Aioli and Sunny Side Up Quail Egg	11
Lobster Hushpuppies over Black Bean Puree with Avocado and House Pickled Jalapeños	14
Escargots Burgundy Helix Snails with Cremini Mushrooms in Creamy Gorgonzola Sauce over Crostini	10
Foie Gras* Pan Seared Foie Gras over Fried Plantain with Blueberry Salted Caramel and Bacon Praline	19
Stuffed Calamari Chorizo and Peppadew stuffed Calamari with Spicy Tomato Basil Sauce	12
Artisan Cheese Plate Chef's Nightly Selection of Artisan Cheeses and Accompaniments	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

House Salad included with Main Course. Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3	
Soup of the Day	7
Mixed Greens Lightly Tossed in a House Made Herb Vinaigrette	6
Traditional Caesar Salad with Parmigiano-Reggiano and House Made Croutons	8
Baby Spinach and Hard Boiled Quail Egg with Warm Bacon and Maple Vinaigrette	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 42
 Sautéed Florida Gulf Day Boat Grouper Filet and Maine Lobster Tail over
 Saffron Risotto with Lobster Beurre Blanc

Trout Picatta 27
 Sautéed North Carolina Mountain Trout with Artichoke Hearts, Prosciutto,
 Lemon-Caper Beurre Blanc and Asparagus

Sea Scallops* 36
 Sautéed Sea Scallops over Smoked Bacon, Leek and Golden Raisin Couscous
 with Orange-Cumin Reduction

Salmon* 31
 Pistachio Crusted Scottish Salmon over Beet and Okra Quinoa with
 Blood Orange Beurre Blanc

Chicken 29
 Sautéed Ashley Farms Poulet Rouge Chicken over Kale and Almond Pesto
 Israeli Couscous with Pancetta and Apricot-Thyme Pan Jus

Duck* 29
 Seared Maple Leaf Farms Pekin Duck Breast over Fig and
 Hen of the Woods Mushroom Risotto with Blueberry-Port Demi-Glace

Elk Chop* 42
 Grilled New Zealand Elk Chop over Horseradish Spaetzle with
 Smoked Bacon-Braised Purple Cabbage and Boursin-Dijon Sauce

Lamb Chops* 38
 Grilled Rosemary Bread Crumb crusted Lamb Chops over French Green Lentils,
 Shitake Mushrooms and Swiss Chard with Balsamic Demi-Glace

Filet Mignon* 39
 Grilled Filet Mignon topped with Stilton Cheese and Mushroom Duxelles
 over Polenta Cake with Veal Demi-Glace and Sautéed Spinach

Veal Chop* 37
 Grilled Provimi Veal Chop with Jumbo Shrimp over Smashed Fingerling Potatoes
 with Cremini Mushrooms, Capers, and Sherry Garlic Butter Sauce with Asparagus

Pappardelle 22
 House Made Pappardelle Pasta alla Vodka with Ricotta, Spinach,
 Roasted Eggplant, Cherry Tomatoes and Zucchini



*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.*