

# Sample Seasonal Menu – Subject to Change Without Notice

## APPETIZERS

Carpaccio\* 12  
Thinly Sliced Prime Beef topped with Capers, Balsamic Pearls, Hearts of Palm and Arugula with Shaved Parmigiano-Reggiano and Extra Virgin Olive Oil

Octopus 16  
Grilled Mediterranean Octopus with Haricots Verts, Chick Peas, Olives, Oven Roasted Tomatoes and Lemon-Caper Vinaigrette

Red & Gold Beet Tartare\* 11  
with Horseradish Aioli and Sunny Side Up Quail Egg

Lobster Hushpuppies 14  
over Black Bean Puree with Avocado and House Pickled Jalapeños



Escargots 10  
Burgundy Helix Snails with Cremini Mushrooms in Creamy Gorgonzola Sauce over Crostini

Foie Gras\* 19  
Pan Seared Foie Gras over Fried Plantain with Blueberry Salted Caramel and Bacon Praline

Stuffed Calamari 12  
Chorizo and Peppadew stuffed Calamari with Spicy Tomato Basil Sauce

Artisan Cheese Plate 17  
Chef's Nightly Selection of Artisan Cheeses and Accompaniments

## 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

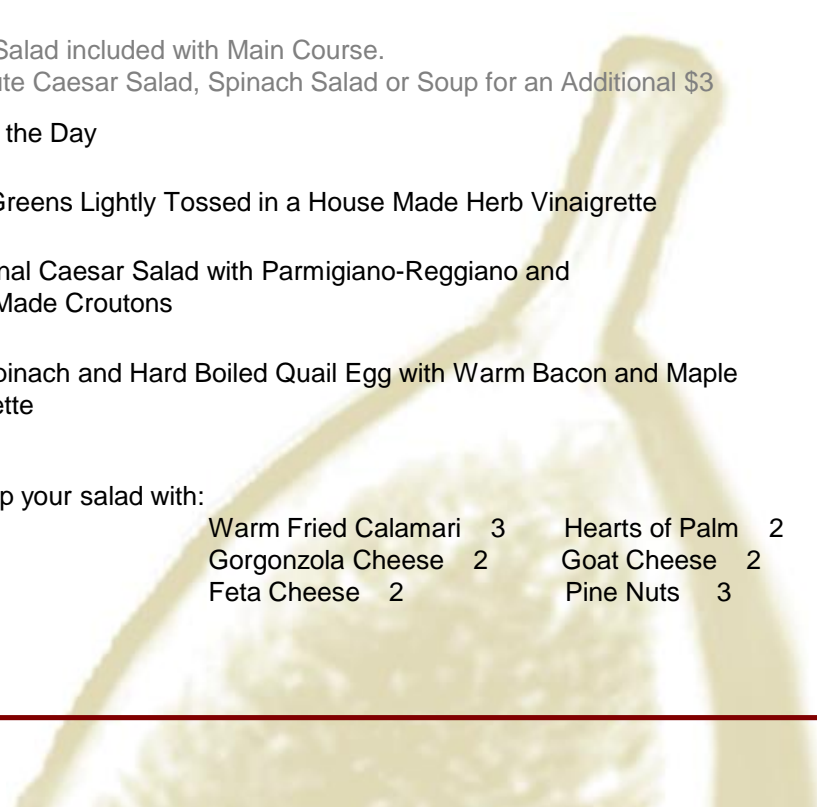
Traditional Caesar Salad with Parmigiano-Reggiano and House Made Croutons 8

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

*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.*



## 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 North Carolina 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 Chorizo Couscous with Lemon-Dill Cream Sauce  
 and Asparagus

Salmon\* 31  
 Pistachio Crusted Scottish Salmon over Beet and Okra Quinoa with  
 Roasted Red Bell Pepper-Kalamata Olive 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 Golden Raisin and Sunflower  
 Seed Risotto with Fig-Port Gastrique

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  
 Eggplant-Pine Nut Caponata with Balsamic Reduction and Asparagus

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 in Tomato Cream 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.