

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 Cornbread Bread Pudding with Bacon wrapped Peach and Blackberry Gastrique

Stuffed Calamari 12
Chorizo stuffed Calamari with Peppadews, Spicy Tomato Basil Sauce and Basil Oil

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

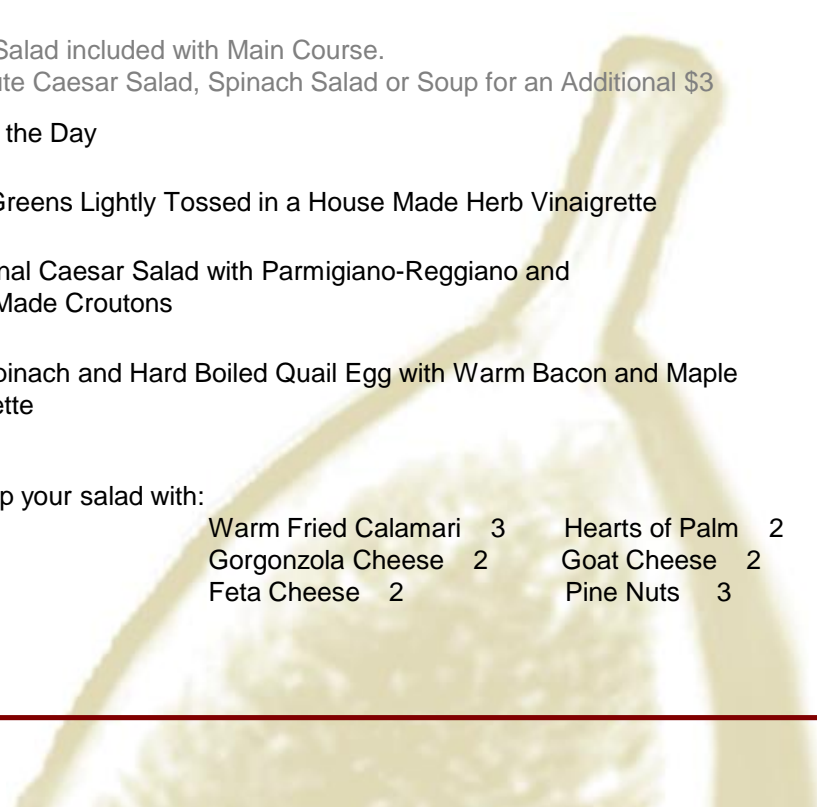
Baby Spinach and Hard Boiled Quail Egg with Warm Bacon and Maple Vinaigrette 8

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 27
 Sautéed North Carolina Mountain Trout with Sweet Corn, Heirloom Tomatoes,
 Cilantro-Lime 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

Ostrich* 39
 Grilled Hilltop Farms Ostrich Filet over Chinese Five Spice Sweet Potato-Kale Hash
 with Roasted Red Pepper Chimichurri and Crispy Onions

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

Tomahawk Pork Chop* 36
 Grilled Niman Ranch Tomahawk Pork Chop over Hominy-Bell Pepper Succotash
 with Spicy Creole Sauce

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.