

Sample, Seasonal Menu – Subject to Change Without Notice

APPETIZERS

Apple Beggar's Purse Sautéed Apples, Onions, Walnuts and Gorgonzola Cheese in Pastry with Thyme Butter Sauce	11
Carpaccio* Thinly Sliced Raw 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
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 Cornbread Bread Pudding with Bacon Praline and Blackberry Gastrique	19
Stuffed Calamari Chorizo stuffed Calamari with Peppadews, Spicy Tomato Basil Sauce and Basil Oil	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

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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

Rabbit 36
Prosciutto, Fontina and Spinach stuffed Saddle of Rabbit over Chanterelle Mushrooms, Huckleberries, Pumpkin Spaetzle and Porcini Mushroom Cream Sauce

Trout 27
Sautéed North Carolina Mountain Trout with Hominy-Black-Eyed Pea Succotash, Prosciutto and Asparagus

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

Sea Scallops* 36
Sautéed Sea Scallops over Bosc Pear, Butternut Squash and Chestnut Couscous with Ginger Beurre Blanc

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

Salmon* 31
Pistachio Crusted Scottish Salmon over Beet and Okra Quinoa with Roasted Red Bell Pepper-Kalamata Olive Beurre Blanc

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