

SAMPLE, SEASONAL MENU - SUBJECT TO WITHOUT NOTICE

APPETIZERS

Apple Beggar's Purse 11
Sautéed Apples, Onions, Walnuts and Gorgonzola Cheese in Pastry with Thyme Butter Sauce

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

Scallops 12
Sautéed Sea Scallops over Butternut Squash-Golden Raisin Chutney with Orange-Cumin Reduction

Shrimp 14
Chilled, Marinated Shrimp over Dungeness Crab-Seaweed Salad with Watermelon Radish and Carrot-Celery Root Remoulade



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 Praline and Blackberry Gastrique

Octopus 16
Sautéed Spanish Octopus with Chorizo, Roasted Tomatoes, Bell Peppers, Kalamata Olives and Eggplant in Roasted Red Bell Pepper Chimichurri

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

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

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

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

Veal Osso Buco 44
 Braised Marcho Farms Veal Shank in Gremolata alla Milanese with
 Parmigiano-Reggiano Orzo

Pappardelle 25
 House Made Pappardelle Pasta with Urban Gourmet Farms Shitake and Oyster
 Mushrooms, Swiss Chard, Lavender and Truffle-Ricotta Cream Sauce



*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.*

