

APPETIZERS

Beet Carpaccio Red and Gold Beets with Pistachio-Mint Pesto, Rhubarb Purée, Spiced Oranges and Goat Cheese	11
Carpaccio* Thinly Sliced Raw Lamb topped with Capers, Balsamic Pearls, Hearts of Palm and Arugula with Shaved Parmigiano-Reggiano and Extra Virgin Olive Oil	12
Scallops Chicharrones dusted Sea Scallops with Carrot-Cumin Purée and Spring Peas	12
Stuffed Calamari Italian Sausage stuffed Calamari with Eggplant Agrodolce and Roasted Red Bell Pepper Purée	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
Octopus Sautéed Spanish Octopus with Chorizo, Roasted Tomatoes, Bell Peppers, Kalamata Olives and Eggplant in Roasted Red Bell Pepper Chimichurri	16
Artisan Cheese Plate Chef's Nightly Selection of Artisan Cheeses and Accompaniments	17

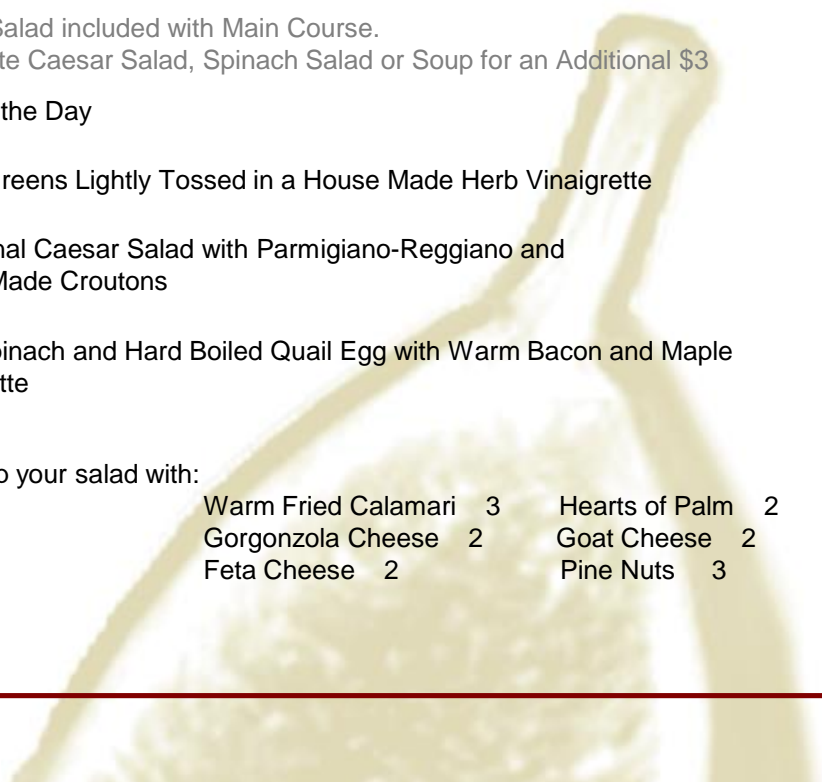
SAMPLE,
 SEASONAL
 MENU –
 SUBJECT TO
 CHANGE
 WITHOUT
 NOTICE



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

Sautéed Day Boat Grouper Filet and Maine Lobster Tail over Saffron Risotto with Lobster Beurre Blanc

42

Duck*

Harmony Ridge Farms Duck Breast over Almond, Brussels Sprout & Date Risotto with Apricot-Herb Pan Jus

38

Trout

Sautéed North Carolina Mountain Trout with Pancetta, Artichokes and Roasted Grape Tomatoes with Asparagus and Lemon Caper Beurre Blanc

27

Squid Ink Fettucine

Sautéed Sea Scallops, Shrimp, Littleneck Clams, Mussels and Calamari with House Made Squid Ink Fettucine and Sweet Onion Cream Sauce

36

Salmon*

Pistachio Crusted Scottish Salmon over Beet and Okra Quinoa with Orange-Cumin Reduction

31

Elk Chop*

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

42

Filet Mignon*

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

39

Veal Chop*

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

37

Lamb Loin*

Grilled Lamb Loin over Orzo with Roasted Tomatoes, Kalamata Olives, Feta and Asparagus with Balsamic Reduction

38

Chicken

Sautéed Ashley Farms Poulet Rouge Chicken over Bosc Pear and Tasso Ham Israeli Couscous with Thyme Pan Jus

29

Pappardelle

House Made Pappardelle Pasta with Urban Gourmet Farms Pioppini Mushrooms, Asparagus, Leeks and Pistachio-Mint Pesto

25

**These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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*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.*

