

APPETIZERS

Beet Carpaccio 11
 Red and Gold Beets with Pistachio-Mint Pesto, Rhubarb Purée,
 Spiced Oranges and Goat Cheese

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

Scallops* 13
 Sautéed Sea Scallops over Cilantro-Cotija Pesto Israeli Couscous
 with Sweet Corn Purée

Stuffed Calamari 14
 Italian Sausage stuffed Calamari with Eggplant Agrodolce
 and Roasted Red Bell Pepper Purée

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

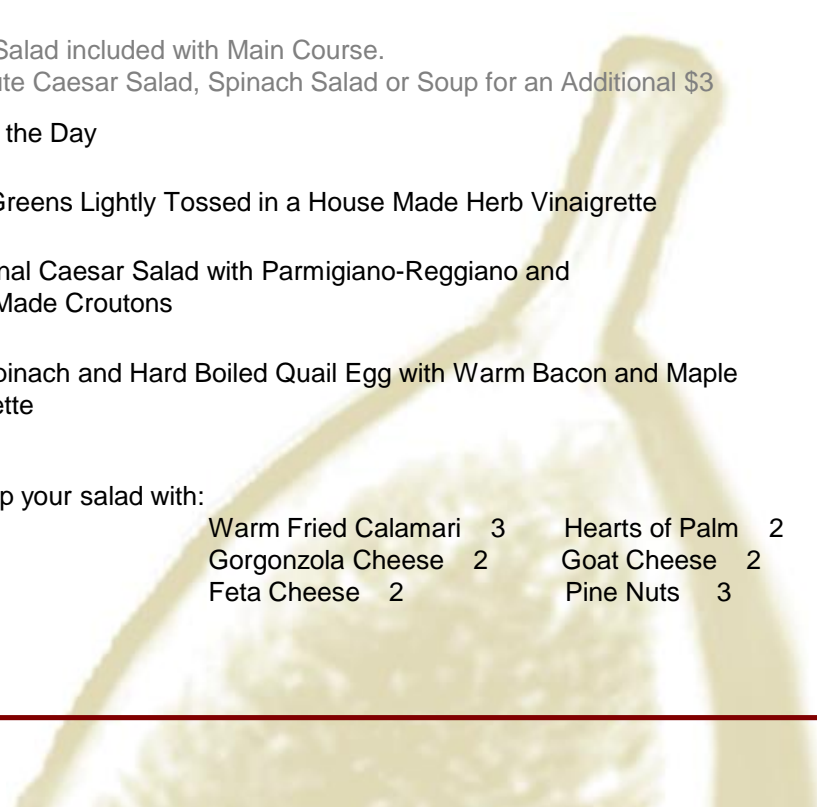
Dress up your salad with:

Warm Fried Calamari 3	Hearts of Palm 2
Gorgonzola Cheese 2	Goat Cheese 2
Feta Cheese 2	Pine Nuts 3

Seasonal,
 Sample 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.*



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

Duck* 38
Harmony Ridge Farms Duck Breast over Almond and Date Risotto with Apricot-Herb Pan Jus

Trout 27
Sautéed North Carolina Mountain Trout with Pancetta, Artichokes and Roasted Grape Tomatoes with Asparagus and Lemon Caper Beurre Blanc

Scallops 36
Sautéed Sea Scallops over Prosciutto, Leek, Shishito Pepper and Golden Raisin Couscous with Lemon-Oregano Beurre Blanc

Salmon* 31
Pistachio Crusted Scottish Salmon over Red and Gold Beet Quinoa with Orange-Cumin Reduction

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

Lamb Chops* 38
Garlic and Rosemary Crusted Lamb Chops over Potato Gratin, Morel Mushrooms and Asparagus with Spring Pea-Mint Puree

Chicken 29
Sautéed Ashley Farms Poulet Rouge Chicken over Bosc Pear and Tasso Ham Israeli Couscous with Thyme Pan Jus

Pappardelle 25
House Made Pappardelle Pasta with Urban Gourmet Farms Mushrooms, Asparagus, Sweet Onion Cream Sauce and Pistachio-Mint Pesto

**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.*

