

SAMPLE SEASONAL MENU:

APPETIZERS

Menu Subject to Change without Notice

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

Crab Cheesecake 15
Blue Crab Cheesecake over Sweet Corn Purée with Tarragon Pesto

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

*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.*

SAMPLE, SEASONAL MENU:

Menu Subject to Change without Notice

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, Porcini Mushrooms and Asparagus with Balsamic Reduction

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



*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.*