

Sample, Seasonal Menu –

Subject to Change Without Notice

APPETIZERS

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

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

Crab Pagoda 13
 Lump Crab Meat with Sweet Corn-Avocado Salsa, House Made Potato Crisps
 and Crème Fraîche

Stuffed Calamari 14
 Chorizo 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
 Chilled Spanish Octopus with Harmony Ridge Farms Sunburst Tomato,
 Cucumber, Capers and Curly Cress with Lemon-Parsley Vinaigrette

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.*

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MAIN COURSES

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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, Sweet Piquanté Peppers, 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
Sautéed Skuna Bay Salmon Filet over Sweet Corn, Shitake Mushroom, Pancetta and Dill Ragu with Asparagus

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 Spicy Mascarpone Fingerling Potatoes 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

Pork Chop* 35
Grilled Long Bone Berkshire Pork Chop over Polenta Cake with Peach-Golden Raisin Chutney and Pickled Red Onion-Arugula Salad

Chicken 29
Sautéed Ashley Farms Poulet Rouge Chicken over Roasted Red Bell Pepper, Grape Tomato and Spinach Israeli Couscous with Lemon-Thyme Pan Jus

Pappardelle 24
House Made Pappardelle Pasta tossed with Harmony Ridge Farms Heirloom Tomatoes, Portobello Mushrooms and Gorgonzola Cheese in Garlic Oil (add 3 Shrimp \$6, Skuna Bay Salmon Filet \$9 or Ashley Farms Half Chicken \$10)



*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.*