

**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.*

APPETIZERS

Beet Carpaccio Red and Gold Beets with Pistachio-Mint Pesto, Rhubarb Purée, Spiced Oranges and Goat Cheese	11
Carpaccio* 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	12
Scallops* Pumpkin Seed crusted Sea Scallops over Bourbon-Brown Sugar Pecans and Popcorn Cream with Bacon Dust	14
Stuffed Calamari Chorizo 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 Chilled Spanish Octopus with Harmony Ridge Farms Sunburst Tomato, Cucumber, Capers and Curly Cress with Lemon-Parsley Vinaigrette	16
Apple Beggar's Purse Apple Chutney with Gorgonzola and Walnuts in Puff Pastry with Lemon-Thyme Butter Sauce	12
Artisan Cheese Plate Chef's Nightly Selection of Artisan Cheeses and Accompaniments	17

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 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 Fig Risotto with Huckleberry Gastrique

Trout 28
Sautéed North Carolina Mountain Trout with Lump Crab Meat, Bell Peppers, Heirloom Grape Tomatoes and Orange-Basil 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 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

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)

*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.*

