

# SAMPLE SEASONAL MENU –

## Subject to change without notice

### APPETIZERS

Beet Carpaccio Red and Gold Beets with Pine Nut-Tarragon Pesto, Cranberry Purée, Spiced Oranges and Goat Cheese	11
Veal Carpaccio* Thinly Sliced Raw Prime Veal Top Round topped with Shaved Brussels Sprouts, Balsamic Pearls, Shaved Parmigiano-Reggiano and Italian Black Truffle Oil	13
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



*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

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## MAIN COURSES

House Salad is included with the Main Course.  
Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3  
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Grouper with Lobster 42  
Sautéed Day Boat Grouper Filet and Maine Lobster Tail over Saffron Risotto with Lobster Beurre Blanc

Lamb\* 38  
Grilled Australian Lamb Chops with Butternut Squash Empanadas, Shitake Mushrooms and Sage Cream Sauce

Salmon\* 31  
Sautéed Skuna Bay Salmon Filet over Riced Cauliflower with Kalamata Olives, Capers, and Orange Beurre Blanc

Scallops\* 36  
Sautéed Sea Scallops over Sweet Corn, Shitake Mushrooms, and Shishito Pepper Israeli Couscous with Roasted Red Bell Pepper-Rosemary Beurre Blanc

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 Mushroom, Capers, and Sherry Garlic Butter Sauce with Asparagus

Chicken 29  
Sautéed Ashley Farms Poulet Rouge Chicken over Brussels Sprouts, Almond, and Fig Risotto with Roasted Chestnut Cream Sauce

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.

