

Sample Seasonal Menu –

Subject to Change without notice

APPETIZERS

Crawfish Cheesecake Fried North Carolina Oyster and Lemon-Creole Aioli	14
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 with Thyme Roasted Grapes, Pistachios, Goat Cheese and Arugula with Charred Lemon Vinaigrette	13
Scallops* Sautéed Sea Scallops over Apple-Jalapeño Chutney with Cinnamon Sweet Potato Purée, Bourbon Brown Sugar Sauce and 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
Lobster Sautéed Maine Lobster in Blood Orange-Cognac Cream with Kumquats, Black Trumpet Mushrooms, Prosciutto and Puff Pastry	17
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

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House Salad is included with the Main Course.

Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3

Sea Bass with Lobster 42
Sautéed Chilean Sea Bass Filet and Maine Lobster Tail over Chinese Black Rice and Baby Bok Choy with Soy Beurre Blanc

Trout 27
Sautéed North Carolina Speckled Trout with Sun-Dried Tomatoes, Prosciutto, Asparagus and Lemon-Caper Beurre Blanc

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

Salmon* 31
Sautéed Scottish Salmon Filet over Smashed Fingerling Potatoes with Saffron-Caponata Beurre Blanc and Asparagus

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 Shallot Veal Jus and Sautéed Rainbow Swiss Chard

Veal 37
Sautéed Veal Scallopini with Alaskan King Crab, Cremini Mushrooms, Sautéed Spinach and Fontina Béchamel

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, 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.*