

Seasonal Sample Menu –

Subject to change without notice

APPETIZERS

Beet Carpaccio 11
Red and Gold Beets with Pine Nut-Tarragon Pesto, Cranberry Purée,
Spiced Oranges and Goat Cheese

Veal Carpaccio* 13
Thinly Sliced Raw Prime Veal Top Round with Thyme Roasted Grapes,
Pistachios, Goat Cheese and Arugula with Charred Lemon Vinaigrette

Scallops* 14
Sautéed Sea Scallops over Apple-Jalapeño Chutney with Cinnamon Sweet Potato
Purée, Bourbon Brown Sugar Sauce and Bacon Dust

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

Lobster 17
Sautéed Maine Lobster in Blood Orange-Cognac Cream with Kumquats,
Black Trumpet Mushrooms, Prosciutto and Puff Pastry

Apple Beggar's Purse 12
Apple Chutney with Gorgonzola and Walnuts in Puff Pastry
with Lemon-Thyme Butter Sauce

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.*

Seasonal Sample Menu –

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

Grouper 36
Sautéed Grouper Filet over Parmigiano-Reggiano Parsnip Purée, Bacon-Braised Shallots and Radishes, and Roasted Red and Gold Beet Purée

Salmon* 31
Sautéed Pine Nut Crusted Scottish Salmon Filet over Spinach, Artichoke, Roasted Grape Tomato and Kalamata Olive Orzo with Roasted Red Bell Pepper-Rosemary Beurre Blanc

Scallops* 36
Sautéed Sea Scallops over Saffron Couscous with Cauliflower, Kalamata Olives and Asparagus, and Sun Dried Tomato Beurre Blanc

Ostrich* 39
Grilled Hilltop Farm Ostrich Filet over French Green Lentils with Roasted Carrots and Brandy-Green Peppercorn Sauce

Elk Chop* 42
Grilled New Zealand Elk Chop over Horseradish Spaetzle with Smoked Bacon-Braised Purple Cabbage and Boursin-Dijon Sauce

Filet Mignon* 40
Grilled Filet Mignon with Red Pearl Onions, Oyster Mushrooms, Asparagus and Stilton Polenta Cake in Sherry-Garlic Pan Sauce

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

Lamb 35
Braised Border Springs Farm Lamb Shank over Fig, Almond and Brussels Sprouts Risotto with Rich Pan Sauce

Pappardelle 25
House Made Pappardelle Pasta with Peas, Spinach and Roasted Tomatoes in Porcini Mushroom Cream Sauce with Ricotta and Italian Black Truffles



*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.*