

# Sample, Seasonal Menu –

## Subject to change without notice

### APPETIZERS

Crawfish Cheesecake 14  
Fried North Carolina Oyster and Lemon-Creole Aioli

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.*

# Sample, Seasonal 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 Saffron Risotto with Chickpeas, Roasted Red Bell Peppers, Arugula and Chermoula

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

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\* 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 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.*