

**SAMPLE SEASONAL MENU –  
SUBJECT TO CHANGE  
WITHOUT NOTICE**

**APPETIZERS**

Beet Carpaccio 11  
Red and Gold Beets with Rhubarb Chutney, Goat Cheese,  
Spiced Oranges and Balsamic Reduction

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

Scallops\* 15  
Sautéed Sea Scallops with Jumbo Lump Crab, Pea and Prosciutto Salad  
with Watermelon Radish and Asparagus-Lemon Cream Sauce

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\* 20  
Pan Seared Foie Gras over Lavender Honeycomb with Bacon Praline  
and Kumquat Reduction

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

Portobello Wellington 10  
Portobello Mushroom, Spinach and Ricotta in Pastry topped with Leeks,  
Golden Raisins and Arugula with Roasted Tomato Vinaigrette

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.*



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MAIN COURSES

House Salad is included with the Main Course.

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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.