

SAMPLE, SEASONAL

MENU: SUBJECT TO CHANGE WITHOUT NOTICE



*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.*

APPETIZERS

Beet Carpaccio Red and Gold Beets with Rhubarb Chutney, Goat Cheese, Spiced Oranges and Balsamic Reduction	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 with Jumbo Lump Crab, Pea and Prosciutto Salad with Watermelon Radish and Asparagus-Lemon Cream Sauce	15
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 Lavender Honeycomb with Bacon Praline and Kumquat Reduction	20
Lobster Sautéed Maine Lobster in Blood Orange-Cognac Cream with Kumquats, Maitake Mushrooms, Prosciutto and Puff Pastry	17
Portobello Wellington Portobello Mushroom, Spinach and Ricotta in Pastry topped with Leeks, Golden Raisins and Arugula with Roasted Tomato Vinaigrette	10
Artisan Cheese Plate Chef's Nightly Selection of Artisan Cheeses and Accompaniments	17

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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Grouper with Lobster 42
Sautéed North Carolina Grouper Filet and Maine Lobster Tail over Chinese Black Rice and Baby Bok Choy with Soy Beurre Blanc

Tuna 36
Seared Yellow Fin Tuna with Sun Dried Tomato, Caper, and Olive Relish, Asparagus, and Roasted Red Potatoes with Lemon-Oregano Vinaigrette

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 Chorizo, Hominy, Roasted Red Bell Peppers, and Asparagus with Poblano Cream Sauce

Ostrich* 39
Grilled Hilltop Farm Ostrich Filet over French Green Lentils with Roasted Radishes 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 37
Grilled Lamb Tenderloin over Grainy Dijon-Mashed Turnips with Roasted Baby Carrots and Green Onion Cream 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.