

**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 Arugula, Fried Capers,
Hearts of Palm and Parmigiano-Reggiano Churro 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 Peach Bread Pudding with Bacon Praline
and Thyme-Roasted Grapes

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

Duck Confit 13
Fried Green Tomatoes with Duck Confit, Hominy, Roasted Red Bell Peppers
and Peppadew Purée

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

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

Pork Porterhouse 34
Grilled Pork Porterhouse over Peach, Golden Raisin and Pine Nut Chutney
with Arugula and Pickled Red Onion Salad in Honey-Lime Vinaigrette

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.