

**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 Cucumber-Orange Agrodolce, Dill Pesto, Goat Cheese and Elderflower Vinaigrette	11
Veal Carpaccio* Thinly Sliced Raw Prime Veal Top Round with Arugula, Fried Capers, Hearts of Palm and Parmigiano-Reggiano Churro 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 Peach Bread Pudding with Bacon Praline and Thyme-Roasted Grapes	20
Lobster Sautéed Maine Lobster in Blood Orange-Cognac Cream with Kumquats, Maitake Mushrooms, Prosciutto and Puff Pastry	17
Duck Confit Fried Green Tomatoes with Duck Confit, Hominy, Roasted Red Bell Peppers and Peppadew Purée	13
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

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

Trout 30
Sautéed North Carolina Trout with Watercress, Prosciutto, Almond and Fingerling
Potato Salad with Roasted Peach Beurre Blanc

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

Veal Loin* 39
Grilled Veal Loin over Sweet Corn Cake with Baby Carrots, Gorgonzola Crumbles
and Leek Cream 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 Fig, Date and Fava Bean Risotto
with Asparagus and Balsamic Reduction

Pappardelle 25
House Made Pappardelle Pasta with Sunburst Squash and Heirloom Grape
Tomatoes in Tomato Cream Sauce topped with Burrata and Basil Pesto

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*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.*