

**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 Golden Beets with Cucumber-Orange Agrodolce, Basil Pesto, Goat Cheese and Elderflower Vinaigrette	11
Veal Carpaccio* Thinly Sliced Raw Prime Veal Top Round with Carrots, Parsnips, Pears and Parmigiano-Reggiano Crisps with Caraway Vinaigrette	13
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 Pumpkin Bread Pudding with Bacon Praline and Cranberry Gastrique	20
Apple Beggar's Purse Sautéed Apples, Onions, Walnuts and Gorgonzola Cheese in Pastry with Thyme Butter Sauce	11
Sea Scallops Pumpkin Seed Crusted Sea Scallops with Pancetta, Pumpkin and Potato Hash and Popcorn Cream Sauce	15
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

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

Grouper with Lobster 44
Sautéed Grouper and Maine Lobster Tail over
Chinese Black Rice and Baby Bok Choy with Soy Beurre Blanc

Trout 30
Sautéed North Carolina Trout with Jumbo Lump Crab Meat,
Sautéed Granny Smith Apples, Horseradish Beurre Blanc and Asparagus

Salmon* 31
Sautéed Pine Nut Crusted Scottish Salmon Filet over Spinach,
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 Chop* 45
Grilled Veal Chop and Jumbo Shrimp over Potato Gratin with
Cremini Mushrooms, Capers and Sherry Garlic Butter Sauce with Asparagus

Elk Chop* 44
Grilled New Zealand Elk Chop over Horseradish Spaetzle with
Smoked Bacon-Braised Purple Cabbage and Boursin-Dijon Sauce

Filet Mignon* 41
Grilled Filet Mignon with Stilton Polenta Cake, Spinach Purée
and Oyster Mushroom-Brandy Cream Sauce

Veal Osso Buco 44
Braised Veal Shank in Rich Brown Sauce with Root Vegetables
and Parmesan Orzo

Lamb* 37
Grilled Lamb Tenderloin over Fig and Almond Risotto with Asparagus
and Balsamic Reduction

Pappardelle 25
House Made Pappardelle Pasta with Porcini Mushrooms, Spinach and Butternut
Squash in Porcini Cream Sauce with Truffled Ricotta

**These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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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.*

