

Sample Seasonal Menu – Subject to Change Without Notice

APPETIZERS

Beet Carpaccio 11
Red and Golden Beets with Cucumber-Orange Agrodolce, Basil Pesto,
Goat Cheese and Elderflower Vinaigrette

Veal Carpaccio* 15
Thinly Sliced Raw Prime Veal Top Round with Black Truffle Aioli,
Balsamic Pearls, Baby Arugula and Parmigiano-Reggiano

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 Stone Ground Grit Cake with Bacon Praline
and Cranberry Gastrique

Apple Beggar's Purse 11
Sautéed Apples, Onions, Walnuts and Gorgonzola Cheese
in Pastry with Thyme Butter Sauce

Lobster 18
Warm Maine Lobster with Chorizo, Hominy, Roasted Red Bell Peppers,
and Poblano Cream Sauce

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

Wild Striped Bass with Lobster 44
Sautéed Wild Striped Bass and Maine Lobster Tail over
Chinese Black Rice and Baby Bok Choy with Lobster Beurre Blanc

Trout 30
Sautéed North Carolina Trout with Crawfish, Okra, Creole Cream Sauce,
and Asparagus

Salmon* 31
Sautéed Pistachio Crusted Scottish Salmon Filet over Sautéed Sweet
Potatoes and Kale with Orange-Cumin Reduction

Scallops* 36
Sautéed Sea Scallops over Cauliflower Purée with Saffron Couscous,
Golden Raisins, Capers and Prosciutto with Caramelized Shallot-Ginger
Beurre Blanc

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 topped with Pearl Onion, Shitake Mushroom and Bing
Cherry Demi-Glace with Polenta Cake, Spinach Purée and Crumbled Stilton

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.*



*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.*

