

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

*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.*

Morel Panna Cotta 11
Morel Mushroom Panna Cotta with Truffled Asparagus Purée,
Fontina Bechamel, and Puff Pastry

Octopus 14
Spanish Octopus with Chorizo, Hominy, Saffron Potatoes
and Roasted Poblano Vinaigrette

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

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MAIN COURSES

House Salad is included with the Main Course.
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Barramundi with Lobster 44
Sautéed Barramundi and Maine Lobster Tail over Chinese Black Rice and Baby Bok Choy with Lobster Beurre Blanc

Trout 33
Sautéed North Carolina Trout with Alaskan King Crab, Pancetta, Spring Peas, Lemon-Chive Beurre Blanc 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

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



*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.