

Sample, Seasonal Menu – Subject to Change Without Notice

APPETIZERS

Beet Carpaccio 11
 Red and Golden Beets with Pickled Strawberries, Basil Pesto,
 and Apricot-Dill scented Goat Cheese

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 Bacon, Leeks, Tomatoes, and
 Cremini Mushrooms in Garlic-Lemon Brown Butter and Parsley 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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Sea Bass 45
Sautéed Sea Bass over Bacon, Lobster, and Red Bliss Potato Cake with Asparagus and 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 Sorghum Glazed Scottish Salmon Filet with Sweet Potato Purée, Collard Greens, and Candied Pecans

Scallops* 36
Sautéed Sea Scallops over Artichoke, Roasted Red Bell Pepper, and Saffron Couscous with Prosciutto, Asparagus, and Ramp Pesto 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 Butternut Squash-Almond Romesco, Grilled Radicchio, Shiitake Mushrooms, and Broccoli Rabe



*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.*