

SAMPLE, SEASONAL MENU – SUBJECT TO CHANGE WITHOUT NOTICE

APPETIZERS

Beet Carpaccio Red and Golden Beets with Pickled Strawberries, Basil Pesto, and Apricot-Dill scented Goat Cheese	11
Veal Carpaccio* Thinly Sliced Raw Prime Veal Top Round with Olive-Caper Relish, Lemon-Oregano Aioli, and Parmigiano-Reggiano	15
Stuffed Calamari Chorizo stuffed Calamari with Eggplant Agrodolce and Roasted Red Bell Pepper Purée	14
Escargots Burgundy Helix Snails with Bacon, Leeks, Tomatoes, and Cremini Mushrooms in Garlic-Lemon Brown Butter and Parsley over Crostini	10
Foie Gras* Pan Seared Foie Gras over Stone Ground Grit Cake with Bacon Praline and Cranberry Gastrique	20
Figs, Peaches, Prosciutto and Burrata with Arugula, Balsamic Pearls, and Pistachio Dust	12
Octopus Chilled Spanish Octopus with Saffron Potatoes, Oven Dried Heirloom Grape Tomatoes, Kalamata Olives, Cumin Oil and Green Goddess Yogurt	14
Artisan Cheese Plate Chef's Nightly Selection of Artisan Cheeses and Accompaniments	17



*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.*

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,
Sweet Corn, Lemon-Chive Beurre Blanc and Asparagus

Salmon* 31
Sautéed Scottish Salmon Filet with Ratatouille, Basil Pesto Beurre Blanc,
and Heirloom Tomatoes

Scallops* 36
Blackened Sea Scallops over Sweet Corn, Zucchini, and Saffron Couscous
with Lemon Salsa Verde and Queso Fresco

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 Balsamic Caramelized Red Onion and
Shiitake Mushroom 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 Gorgonzola Cream Sauce
Shiitake Mushrooms, Roma Tomato 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.
