

SAMPLE, SEASONAL MENU – SUBJECT TO CHANGE WITHOUT NOTICE

APPETIZERS

Sea Scallops 13
Pumpkin Seed crusted Sea Scallops over Shishito Pepper-Sweet Corn Cake,
Sautéed Okra, and Anaheim Chile Pepper Cream

Veal Carpaccio* 15
Thinly Sliced Raw Prime Veal Top Round with Pickled Watermelon Radish
Pickled Red Onion, Arugula, Gremolata, 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

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

Crab Tart 16
Jumbo Lump Crab stuffed Tart with Brie Béchamel, Leeks, and Smoked Bacon
over Apricot Nappage

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.
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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* 32
Sautéed Scottish Salmon Filet with Cranberry-Chestnut Couscous, and Pumpkin Cream

Scallops* 36
Sautéed Sea Scallops over French Green Lentils, Lemon-Sweet Corn Mascarpone and Smoked Bacon-Apple Cider Reduction

Veal Chop* 45
Grilled Veal Chop and Jumbo Shrimp over Smashed Fingerling Potatoes 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* 42
Grilled Filet Mignon with Porcini Mushroom-Potato Gratin, Sautéed Broccoli Rabe and Gorgonzola Cream Sauce

Lamb* 38
Grilled Lamb Tenderloin over Fig and Almond Risotto with Asparagus and Balsamic Reduction

Rabbit 38
Fontina, Spinach and Prosciutto stuffed Saddle of Rabbit with Butternut Squash Puree, Mashed Potatoes, Carrots, Parsnips and Brandy Pan Jus

Pappardelle 25
House Made Pappardelle Pasta with Shiitake Mushrooms, Roma Tomatoes, Broccoli Rabe and Gorgonzola Cream Sauce



*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.