

## 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

Ravioli 12  
 Smoked Duck and Ricotta Ravioli with Prosciutto, Figs, and  
 Cranberry Demi Glace

Artisan Cheese Plate 17  
 Chef's Nightly Selection of Artisan Cheeses and Accompaniments



*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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## 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



## MAIN COURSES

House Salad is included with the Main Course.  
Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3

<p>Sea Bass Sautéed Sea Bass over Bacon, Lobster, and Red Bliss Potato Cake with Asparagus and Lobster Beurre Blanc</p>	45
<p>Trout Sautéed North Carolina Trout with Alaskan King Crab, Pancetta, Sweet Corn, Lemon-Chive Beurre Blanc and Asparagus</p>	33
<p>Salmon* Sautéed Scottish Salmon Filet with Cranberry-Chestnut Couscous, and Pumpkin Cream</p>	32
<p>Scallops* Sautéed Sea Scallops over French Green Lentils, Lemon-Sweet Corn Mascarpone and Smoked Bacon-Apple Cider Reduction</p>	36
<p>Veal Chop* Grilled Veal Chop and Jumbo Shrimp over Smashed Fingerling Potatoes with Cremini Mushrooms, Capers and Sherry Garlic Butter Sauce with Asparagus</p>	45
<p>Elk Chop* Grilled New Zealand Elk Chop over Horseradish Spaetzle with Smoked Bacon-Braised Purple Cabbage and Boursin-Dijon Sauce</p>	44
<p>Filet Mignon* Grilled Filet Mignon with Porcini Mushroom-Potato Gratin, Sautéed Broccoli Rabe and Gorgonzola Cream Sauce</p>	42
<p>Lamb* Grilled Lamb Tenderloin over Fig and Almond Risotto with Asparagus and Balsamic Reduction</p>	38
<p>Rabbit Fontina, Spinach and Prosciutto stuffed Saddle of Rabbit with Butternut Squash Puree, Mashed Potatoes, Carrots, Parsnips and Brandy Pan Jus</p>	38
<p>Pappardelle House Made Pappardelle Pasta with Shiitake Mushrooms, Roma Tomatoes, Broccoli Rabe and Gorgonzola Cream Sauce</p>	25



*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.