

SAMPLE, SEASONAL MENU: SUBJECT TO CHANGE WITHOUT NOTICE

APPETIZERS

Lobster 17
Lobster with Pancetta, Kumquats, and Puff Pastry in Blood Orange-Tarragon Reduction

Tuna Crudo* 15
Over crispy Quinoa, Avocado Purée, Watercress, Watermelon Radish, Jalapeño, and Yuzu Vinaigrette

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 Banana Bread 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 15
Oxtail Ravioli with Roasted Beets and Carrots in Parmigiano-Reggiano Broth

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.
Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3

Sea Bass 45
Sautéed Sea Bass over Cauliflower Purée, Golden Raisin, Pine Nut, and
Caper Relish with Curry infused Olive Oil

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 Israeli 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

Rib Eye* 43
Stilton topped Grilled Heart of Rib Eye with Kale, Shiitake Mushroom and
Fingerling Potato Hash, Roasted Bone Marrow and Sauce Perigourdine

Lamb* 38
Grilled Lamb Tenderloin over Lamb Shank Ravioli with English Pea Cream
Sauce and Asparagus

Osso Buco 44
Braised Veal Shank slow roasted in Rich Brown Sauce with
Parmigiano-Reggiano Orzo

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.