

APPETIZERS

Panna Cotta White Asparagus Panna Cotta with Saffron-Tarragon Lobster Salad and Black Truffle-Spring Pea Vinaigrette	17
Beet Carpaccio Red and Golden Beets with Lemon-Tahini Purée, Almond-Mint Pesto, and Goat Cheese	10
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	11
Foie Gras* Pan Seared Foie Gras over Apricot-Bacon Chutney and Cherry Gastrique	20
Lamb Meatballs with Pistachio-Fig Chutney, Mint infused Extra Virgin Olive Oil, and Feta	15
Agnolotti Lobster Agnolotti with Fava Beans, Artichoke Hearts, Shaved Fennel and Limoncello Cream Sauce	18
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

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 35
Sautéed North Carolina Trout with Alaskan King Crab, Pancetta, Fava Beans, Hominy, Roasted Lemon-Paprika Beurre Blanc and Asparagus

Salmon en Papillote 32
Scottish Salmon Filet with Zucchini, Squash, Okra, Grape Tomatoes and Fennel over House Made Saffron Fettuccine with Leek Fondue

Scallops* 36
Sautéed Sea Scallops over Grilled Pineapple Salsa Couscous, Butternut Squash Purée and Toasted Coconut

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* 48
Stilton and Mushroom Duxelles topped Filet Mignon with Kale, Shiitake Mushroom and Fingerling Potato Hash, Roasted Bone Marrow and Sauce Perigourdine

Lamb* 38
Grilled Lamb Tenderloin over English Pea-Morel Mushroom Risotto with Whole Grain Dijon 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.