

# Sample, Seasonal Menu – Subject to Change Without Notice

## APPETIZERS

Panna Cotta 17  
White Asparagus Panna Cotta with Saffron-Tarragon Lobster Salad and Black Truffle-Spring Pea Vinaigrette

Fried Oysters 14  
Cornmeal Fried North Carolina Oysters with Poblano-Nduja Chutney, Cilantro Aioli and Blackened Toast

Stuffed Calamari 14  
Chorizo stuffed Calamari with Eggplant Agrodolce and Roasted Red Bell Pepper Purée

Escargots 11  
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 Apricot-Bacon Chutney and Cherry Gastrique

Lamb Meatballs 15  
with Pistachio-Fig Chutney, Mint infused Extra Virgin Olive Oil, and Feta

Agnolotti 18  
Lobster Agnolotti with Fava Beans, Artichoke Hearts, Shaved Fennel and Limoncello Cream Sauce

Artisan Cheese Plate 20  
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 and Lobster 56  
Maine Lobster tail over Sautéed Sea Bass with Saffron Risotto  
and Lobster Ragù

Trout 33  
Sautéed North Carolina Trout with Pancetta, Artichoke Hearts, Oven-Dried  
Cherry Tomatoes, and Asparagus with Oregano Beurre Blanc

Salmon\* 36  
Scottish Salmon Filet over Truffle Celery Root Purée with Sun-Dried Tomatoes,  
Capers, Leeks, and Roasted Lemon Oil

Scallops\* 36  
Sautéed Sea Scallops over Grilled Pineapple Salsa Couscous, Sweet Potato  
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

Veal Scallopini 36  
Sautéed Veal Scallopini with Prosciutto, Morel Mushrooms, Swiss Chard and  
Black Truffle Cream Sauce with White Asparagus

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.*

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\*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.