

# Seasonal Menu – Subject To Change

## APPETIZERS

Burrata 14  
with Peach-Blackberry Salsa, Balsamic Reduction,  
and Red and Yellow Bell Pepper Coulis

Tuna Tartare\* 16  
with Pickled Eggplant, Capers, Hard Boiled Quail Egg,  
Lemon Sabayon, and Dill Oil

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

Agnolotti 18  
Crab Agnolotti with Sweet Corn, Roasted Bell Peppers, Fava Beans,  
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 Red and Gold Beet Gazpacho topped with Cucumber-Pickled Red Onion Salsa and Dill Yogurt

Scallops\* 36  
Sautéed Sea Scallops over Charred Sweet Corn-Shishito Pepper Couscous with Dill Beurre Blanc and Asparagus

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\* 40  
Grilled Lamb Tenderloin over Fig and Caramelized Onion Risotto with Hericots Verts, Mint Pesto, and Grainy Dijon Mustard

Chicken Paillard 31  
Poulet Rouge Chicken Paillard with Arugula, Pickled Red Onion, Sunburst Grape Tomato Salad in Lemon and Parmigiano Reggiano Vinaigrette

Fettuccine Pomodoro 25  
House Made Fettuccine Pasta with Zucchini, Yellow Squash, and Shiitake Mushrooms topped with Truffled Stracciatella Cheese



*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.