

APPETIZERS

Burrata with Peach-Blackberry Salsa, Balsamic Reduction, and Red and Yellow Bell Pepper Coulis	14
Tuna Tartare* with Pickled Eggplant, Capers, Hard Boiled Quail Egg, Lemon Sabayon, and Dill Oil	16
Fried Oysters Cornmeal Fried North Carolina Oysters with Poblano-Nduja Chutney, Cilantro Aioli and Blackened Toast	14
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
Agnolotti Crab Agnolotti with Sweet Corn, Roasted Bell Peppers, Fava Beans, and Limoncello Cream Sauce	18
Artisan Cheese Plate Chef's Nightly Selection of Artisan Cheeses and Accompaniments	20



*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 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 Sundried Tomato, Caper, and Leek Couscous
with Oregano Pesto 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

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

Fettuccine 25
House Made Roasted Red Bell Pepper Fettuccine Pasta with Zucchini,
Yellow Squash, Shiitake Mushrooms, and Roasted Tomato Oil 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.