

SUBJECT TO CHANGE

APPETIZERS

Apple Beggar's Purse Sautéed Apples, Onions, Walnuts and Gorgonzola Cheese in Pastry with Thyme Butter Sauce	13
Tuna Tartare* with Pickled Eggplant, Capers, Hard Boiled Quail Egg, Lemon Sabayon, and Dill Oil	16
Three Cheese Polenta Topped with Burrata, Shiitake Mushrooms, Sungold Cherry Tomatoes, Red and Yellow Bell Pepper Coulis, and Balsamic Reduction	14
Stuffed Calamari Chorizo stuffed Calamari with Eggplant Agrodolce and Roasted Red Bell Pepper Purée	14
Escargots Burgundy Helix Snails with Cremini Mushrooms in Creamy Gorgonzola Sauce over Crostini	12
Foie Gras* Pan Seared Foie Gras over Apricot-Bacon Chutney and Cherry Gastrique	20
Agnolotti Beef Short Rib Agnolotti with Porcini Mushroom-Bone Marrow Cream Sauce, Sautéed Spinach, Caramelized Shallots and Crispy Carrots	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
Gorgonzola Cheese	2
Feta Cheese	2
Hearts of Palm	2
Goat Cheese	2
Pine Nuts	3

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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 35
Sautéed North Carolina Trout with Jumbo Lump Crab, Pancetta, Oven-Dried Cherry Tomatoes, and Asparagus with Lemon-Caper Beurre Blanc

Salmon* 36
Scottish Salmon Filet over Daikon Radish Quinoa, Red and Gold Beet Puree topped with Olive Tapenade and Cucumbers

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

Guinea Fowl 36
Six Stone Creek Farm Guinea Fowl with Duck Confit, Sweet Potato-Ricotta Gnocchi, Baby Kale, Butternut Squash-Almond Puree and Sage Pesto

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.