

APPETIZERS

Apple Beggar's Purse
Sautéed Apples, Onions, Walnuts and Gorgonzola Cheese in Pastry with
Thyme Butter Sauce 13

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

Three Cheese Polenta 14
Topped with Burrata, Shiitake Mushrooms, Sungold Cherry Tomatoes,
Red and Yellow Bell Pepper Coulis, and Balsamic Reduction

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

Escargots 12
Burgundy Helix Snails with Cremini Mushrooms in Creamy
Gorgonzola Sauce over Crostini

Foie Gras* 20
Pan Seared Foie Gras over Apricot-Bacon Chutney
and Cherry Gastrique

Agnolotti 18
Pumpkin Agnolotti with Duck Confit, Porcini Mushroom-Bone Marrow Cream
Sauce, Sautéed Spinach, Caramelized Shallots and Crispy Carrots

Artisan Cheese Plate 20
Chef's Nightly Selection of Artisan Cheeses and Accompaniments

SOUP & SALADS

Mixed Green 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.*



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

Lamb* 40
Braised Lamb Shank with Saffron Linguine, Feta, Fresh Mint, Caramelized
Shallots, and Fig Chutney

Poulet Rouge 36
Poulet Rouge Chicken 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.