

APPETIZERS

<p>Apple Beggar's Purse Sautéed Apples, Onions, Walnuts and Gorgonzola Cheese in Pastry with Thyme Butter Sauce</p>	13
<p>Tuna Tartare* with Pickled Eggplant, Capers, Hard Boiled Quail Egg, Lemon Sabayon, and Dill Oil</p>	16
<p>Three Cheese Polenta Topped with Burrata, Shiitake Mushrooms, Sungold Cherry Tomatoes, Red and Yellow Bell Pepper Coulis, and Balsamic Reduction</p>	14
<p>Stuffed Calamari Chorizo stuffed Calamari with Eggplant Agrodolce and Roasted Red Bell Pepper Purée</p>	14
<p>Escargots Burgundy Helix Snails with Cremini Mushrooms in Creamy Gorgonzola Sauce over Crostini</p>	12
<p>Foie Gras* Pan Seared Foie Gras over Apricot-Bacon Chutney and Cherry Gastrique</p>	20
<p>Agnolotti Pumpkin Agnolotti with Duck Confit, Porcini Mushroom-Bone Marrow Cream Sauce, Sautéed Spinach, Caramelized Shallots and Crispy Carrots</p>	18
<p>Artisan Cheese Plate Chef's Nightly Selection of Artisan Cheeses and Accompaniments</p>	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

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

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 Maine Lobster tail over Sautéed Sea Bass with Saffron Risotto and Lobster Ragù	56
Trout Sautéed North Carolina Trout with Jumbo Lump Crab, Pancetta, Oven- Dried Cherry Tomatoes, and Asparagus with Lemon-Caper Beurre Blanc	35
Salmon* Scottish Salmon Filet over Daikon Radish Quinoa, Red and Gold Beet Puree topped with Olive Tapenade and Cucumbers	36
Scallops* Sautéed Sea Scallops over Charred Sweet Corn-Shishito Pepper Couscous with Dill Beurre Blanc and Asparagus	36
Veal Chop* Grilled Veal Chop and Jumbo Shrimp over Smashed Fingerling Potatoes with Cremini Mushrooms, Capers and Sherry Garlic Butter Sauce with Asparagus	45
Elk Chop* Coffee-Crusted Grilled New Zealand Elk Chop over Sautéed Root Vegetables, Brussels Spouts, Red Wine Reduction and Rosemary Pesto	44
Filet Mignon* Stilton and Mushroom Duxelles topped Filet Mignon with Kale, Shiitake Mushrooms, Fingerling Potato Hash, and Boursin-Dijon Sauce	48
Lamb* Braised Lamb Shank with Saffron Linguine, Feta, Fresh Mint, Caramelized Shallots, and Fig Chutney	40
Poulet Rouge Poulet Rouge Chicken with Duck Confit, Sweet Potato-Ricotta Gnocchi, Baby Kale, Butternut Squash-Almond Puree and Sage Pesto	36
Fettuccine Pomodoro House Made Fettuccine Pasta with Zucchini, Yellow Squash, and Shiitake Mushrooms topped with Truffled Stracciatella Cheese	25



*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.*