

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 Sabayan, 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 Lamb Sugo Agnolotti with Cauliflower, Picholine Olive-Date Chutney, and Porcini Mushroom 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

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 56
Maine Lobster tail over Sautéed Sea Bass with Saffron Risotto and Lobster Ragù

Trout 35
Sautéed North Carolina Trout with Toasted Hazelnuts, Red and Gold Beets, Haricots Verts, Asparagus, and Whole Grain Mustard Beurre Blanc

Salmon* 36
Scottish Salmon Filet over Split Pea Purée with Watercress, Sun Dried Tomato-Kalamata Olive-Golden Raisin Relish, and Lemon-Caper Beurre Blanc

Scallops* 36
Sautéed Sea Scallops over Roasted Cauliflower, Butternut Squash, and Cranberry Couscous with Apple Cider-Pancetta Cream Sauce

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
Coffee-Crusted Grilled New Zealand Elk Chop over Sautéed Root Vegetables, Brussels Sprouts, Red Wine Reduction and Rosemary Pesto

Filet Mignon* 48
Stilton and Mushroom Duxelles topped Filet Mignon with Kale, Shiitake Mushrooms, Fingerling Potato Hash, and Boursin-Dijon Sauce

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.