

MENU SUBJECT TO CHANGE ANY TIME

APPETIZERS

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

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

Pekin Duck Carpaccio 17
Harmony Ridge Farms Pekin Duck Carpaccio with Black Truffle Cauliflower Aioli, Pickled Cauliflower, Balsamic Pearls, Pine Nuts, and Parmigiano-Reggiano

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

Red and Gold Beet Carpaccio 12
with Honeyed Goat Cheese Mousse, Grapefruit, Roasted Blueberries, Papaya, and Tarragon

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

Octopus 16
Orange-Cumin Glazed Octopus over Celery Root Cream, Sweet Potatoes, Pomegranate Seeds, and Poblano Pepper Purée

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.*

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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

Cioppino 45
Lobster Tail, Shrimp, Scallops, Calamari, Littleneck Clams and Mussels in Spicy Tomato-White Wine Broth with House Made Crostini

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 Tenderloin* 42
Grilled Lamb Tenderloin over Golden Raisin-Mint Agrodolce Risotto, Pistachio Gremolata and Balsamic Brown Butter

Veal Osso Buco 49
Braised Marcho Farms Veal Shank alla Milanese with Gremolata and Thyme Spaetzle

Mezzaluna 25
House Made Mushroom and Ricotta Mezzaluna Pasta with Sautéed Spinach, Caramelized Onion-Fig Chutney and Porcini Cream Sauce with Rosemary Breadcrumbs



*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.