

APPETIZERS

Burrata (GF) with SC Peach-Jalapeño Salsa, Balsamic Pearls, and Pistachios	14
SC Sautéed Shrimp (GF) over Parmesan Polenta Cake and Citrus-Onion Marmalade	15
Lamb Carpaccio* (GF) with Mint Pesto, Capers, Roasted Red Pepper Ricotta, Preserved Lemon Aioli, and Mustard Vinaigrette	15
Escargot Burgundy Helix Snails, Cremini Mushrooms, Creamy Gorgonzola, and Crostini	13
Pork Belly-Sweet Potato Hash with Fried Soft-Boiled Egg and Poblano Cream Sauce	18
Grilled Octopus (GF) with Chorizo, Crispy Fingerling Potatoes, Olives, and Shishito Peppers over Roasted Red Bell Pepper Chimichurri	16
Artisan Cheese Plate Chef's Nightly Selection of Artisan Cheeses and Accompaniments	23
Seared Foie Gras* (GF) over Apple Chutney, Bacon Praline, and Cherry Gastrique	20
Fried Oysters Florida Gulf Fried Oysters with Eggplant Agrodolce, Deviled Egg Aioli, and Bacon Powder	13
Crab & Avocado Lump Crab Salad over Fried Avocado with Pickled Green Tomatoes and Hollandaise	16



*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	8
Mixed Greens Lightly Tossed in a House Made Herb Vinaigrette	6
Traditional Caesar Salad with Parmigiano-Reggiano and House Made Croutons	8
Baby Spinach, Quail Egg and Warm Bacon-Maple Vinaigrette	8

Dress up your salad with:

Fried Calamari	3	Feta Cheese	2
Gorgonzola Cheese	2	Pine Nuts	3
Goat Cheese	2	Hearts of Palm	2

MAIN COURSES

Sea Scallops* with Leeks, Roasted Red Bell Peppers, Golden Raisins, Couscous, and Lemon-Basil Beurre Blanc with Asparagus	39
NC Mountain Trout with Artichoke Hearts, Oven-Roasted Heirloom Tomatoes, Prosciutto, Asparagus, and Lemon-Caper Beurre Blanc	32
Pan Roasted Scottish Salmon* (GF) with Jumbo Lump Crab, Sugar Snap Peas, Broccoli Rabe, and Dill Beurre Blanc	35
Halibut and Lobster Tail (GF) over Spinach and Saffron Risotto with Sherry-Lobster Beurre Blanc	54
Kurobuta Pork Chop* with Arugula, Pickled Red Onion and Smoked Tomato-Bacon Vinaigrette over Sweet Corn-Gorgonzola Risotto	44
Elk Chop* Grilled New Zealand Elk Chop with Bacon Braised Red Cabbage and Herb Spaetzle, and Boursin-Dijon Cream Sauce	50
Stilton-Crusted Filet Mignon* with Haricots Verts, Roasted Baby Carrots, Cremini Mushrooms, Yukon Gold Potatoes, Horseradish Crème Fraîche, and Shallot-Thyme Jus	62
Veal Chop* (GF) with Jumbo Shrimp over Smashed Fingerling Potatoes, Cremini Mushrooms, Capers, Asparagus, and Sherry-Garlic Butter Sauce	48
Lamb Chops* (GF) Mint Pesto Crusted Australian Double Chops with Parmesan Polenta Cake, Black Cherry Gastrique, and Roasted Baby Beets	45
Eggplant Ravioli House Made Eggplant Ravioli with Sun-Dried Tomatoes, Zucchini, Yellow Squash, Portobello Mushrooms, with Gorgonzola Cream Sauce	30



*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.