

APPETIZERS

Fried Oysters and Pork Belly
with Pickled Pineapple Salsa, and Brown Sugar Barbeque 15

White Asparagus 16
with Prosciutto, Fried Egg, Leeks, and Hollandaise

Crawfish Ravioli 15
Crawfish, Okra, and 'Nduja over Boursin Cheese Ravioli
with Creole Cream Sauce

Escargot 13
Burgundy Helix Snails, Cremini Mushrooms,
Creamy Gorgonzola, and Crostini

Duck Confit (GF) 20
over White Bean Purée with Balsamic Pearl Onions, Kale, Shiitake
Mushrooms, and Sage-Brown Butter



*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.*

Grilled Octopus (GF) 16
with Chorizo, Crispy Fingerling Potatoes, Olives, and Shishito Peppers
over Roasted Red Bell Pepper Chimichurri

Artisan Cheese Plate 23
Chef's Nightly Selection of Artisan Cheeses and Accompaniments

Seared Foie Gras* (GF) 21
over Apple Chutney, Bacon Praline, and Cherry Gastrique

Burrata (GF) 15
With Pickled Beets, Tomatillo Salsa, and Toasted Pine Nut Vinaigrette

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 6
Lightly Tossed in a House Made Herb Vinaigrette

Traditional Caesar Salad 8
with Parmigiano-Reggiano and House Made Croutons

Baby Spinach, Quail Egg and 8
Warm Bacon-Maple Vinaigrette

Dress up your salad with:

Feta Cheese	2	Fried Calamari	4
Gorgonzola Cheese	2	Pine Nuts	3
Goat Cheese	2	Hearts of Palm	2

MAIN COURSES

Sea Scallops (GF) 46
Sautéed Sea Scallops over Lemongrass-Coconut Milk Risotto, Baby Bok Choy, and Blood Orange Beurre Blanc

Pan Roasted Scottish Salmon* (GF) 36
with Jumbo Lump Crab, Sugar Snap Peas, Broccoli Rabe, and Dill Beurre Blanc

Sea Bass (GF) 66
Sautéed Sea Bass over Black Truffle-Yukon Gold Mashed Potatoes with Maine Lobster, Prosciutto, Sweet Corn, and Tarragon Beurre Blanc

Lamb Loin* (GF) 45
Grilled Lamb Loin over Shiitake Mushroom-Kale Risotto, with Broccoli Rabe, Balsamic Pearl Onions, and Sage-Brown Butter

Elk Chop* (GF) 58
Grilled Elk Chop with Elk Sausage, Crispy Parmesan Yukon Gold Potatoes, Bacon-Braised Red Cabbage, and Whole Grain Mustard Demi-Glace

Filet Mignon* 62
Stilton crusted Filet Mignon with Parmigiano-Reggiano Polenta Cake, Sautéed Spinach, Shiitake Mushrooms, and Madeira Demi-Glace

Veal Chop* (GF) 48
with Jumbo Shrimp over Smashed Fingerling Potatoes, Cremini Mushrooms, Capers, Asparagus, and Sherry-Garlic Butter Sauce

Fettuccine 31
House Made Fettuccine with Portobello Mushrooms, Roasted Red Bell Peppers, Kalamata Olives, Capers, Roasted Garlic Cream Sauce and Basil Pesto



*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.