

## APPETIZERS

Fried Oysters and Pork Belly with Pickled Pineapple Relish, and Brown Sugar Barbeque	15
Apple Beggar's Purse Sautéed Apples, Onions, Walnuts, and Gorgonzola Cheese in Pastry with Thyme Butter Sauce	14
Lamb Carpaccio* (GF) with Eggplant Agrodolce, Feta, Pickled Red Onions, Capers, and Oregano Pesto	16
Escargot Burgundy Helix Snails, Cremini Mushrooms, Creamy Gorgonzola, and Crostini	13
Tuna Tartare* (GF) Yellowfin Tuna with Caper-Dill Relish, Marinated Cucumbers, Horseradish Crème Fraiche, and Potato Gaufrette	18



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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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	21
Burrata with Apple Chutney, Prosciutto, Pistachio Purée, Brioche, and Golden Raisin Gastrique	15

## 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:	
Feta Cheese            2	Fried Calamari    5
Gorgonzola Cheese 2	Pine Nuts            3
Goat Cheese           2	Hearts of Palm    2

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## MAIN COURSES

Scallops 48  
Sautéed Scallops over Butternut Squash-Pumpkin Seed Risotto, Orange-Sage Reduction, and Asparagus

Pan Roasted Scottish Salmon\* 36  
over Zucchini, Yellow Squash, Roasted Grape Tomatoes, and Farro with 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\* 45  
Grilled Lamb Loin with Pumpkin Spaetzle, Brussels Sprouts, Shiitake Mushrooms, Broccoli Rabe, and Cranberry Gastrique



*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.*

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) 56  
with Jumbo Shrimp over Smashed Fingerling Potatoes, Cremini Mushrooms, Capers, Asparagus, and Sherry-Garlic Butter Sauce

Fettuccine 31  
House Made Fettuccine with Broccoli, Squash, Zucchini, and Portobello Mushrooms in Tomato Basil Sauce with Ricotta and Basil Pesto

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\*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.