

APPETIZERS

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

Stuffed Calamari 15
Chorizo stuffed Calamari with Eggplant Agrodolce and
Roasted Red Bell Pepper Chimichurri

Lamb Carpaccio* (GF) 17
with Pickled Beets and Radish, Ramp Chimichurri, Arugula,
Pistachio Gremolata, and Balsamic Reduction

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

Scallops* (GF) 23
Blackened Sea Scallops with Fennel Chutney, Carrot Purée,
and Dill Beurre Blanc



Octopus Ceviche (GF) 16
With Oregano Pesto, Saffron Roasted Yukon Gold Potatoes,
Pickled Red Onions and Jalapeño

*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.*

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 15
with Blueberry Chutney, Toasted Pecans, Prosciutto, Brioche Toast,
and Balsamic Reduction

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	5
Gorgonzola Cheese	2	Pine Nuts	3
Goat Cheese	2	Hearts of Palm	2

MAIN COURSES

Duck * 44
 Sautéed Duck Breast with Sweet Potato Gnocchi, Smoked Bacon,
 Roasted Cauliflower, Baby Kale, and Herb Pan Jus

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* (GF) 45
 Grilled Lamb Loin with Rosemary-Dijon Roasted Fingerling Potatoes,
 Broccoli Rabe, and Balsamic-Brown Butter

Elk Chop* (GF) 58
 Grilled Elk Chop with Porcini Mushroom Risotto, Asparagus, and
 Rosemary-Cherry Gastrique

Filet Mignon* 62
 Stilton Crusted Filet Mignon, Parmigiano-Reggiano Potato Gratin,
 Sautéed Spinach, Cipollini Onions, and Brandy-Peppercorn 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



*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.