

APPETIZERS

Apple Beggar's Purse 15
 Sautéed Apples, Onions, Walnuts, and Gorgonzola in Puff Pastry with
 Lemon-Thyme Beurre Blanc

Pork Belly (GF) 15
 Carrot Purée, Napa Cabbage, Bacon Jam

Grilled Octopus (GF) 18
 with Roasted Red and Poblano Peppers, Fingerling Potatoes,
 Grape Tomatoes, and Chimichurri

Escargot 15
 Burgundy Helix Snails, Cremini Mushrooms, Creamy Gorgonzola,
 and Crostini

Lobster Cakes 24
 with Fried Avocado, Corn Salsa and Poblano Cream Sauce



Lamb Carpaccio* (GF) 17
 with Ramp Pesto, Micro Arugula, Fried Capers, and Hearts of Palm

Artisan Cheese Plate 25
 Chef's Nightly Selection of Artisan Cheeses and Accompaniments

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

Burrata 16
 with Pear Chutney, Honey-Spiced Pecans, Cranberry Gastrique,
 and Toasted Brioche

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

*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.*



MAIN COURSES

Sea Scallops* (GF) 48
 Blackened Sea Scallops with Sweet Potato Purée, Fennel Chutney,
 Orange-Cumin Beurre Blanc, and Roasted Cauliflower

Pan Roasted Scottish Salmon* (GF) 40
 over Zucchini, Yellow Squash, Roasted Grape Tomatoes,
 and Carolina Gold Rice 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

Bison Rib Eye* (GF) 85
 Grilled NC Bison Rib Eye with Pickled Mustard Seeds over Fingerling
 Potato, Mascarpone, Arugula Hash with Broccoli Rabe

Elk Chop* 58
 Peppercorn Crusted Grilled Elk Chop with Horseradish Spätzle,
 Bacon-Braised Red Cabbage, and Boursin-Dijon Sauce

Lamb Shank 58
 Braised Lamb Shank with Pumpkin Polenta, Roasted Brussels Sprouts,
 Rosemary Panko Gremolata, and Rich Brown Sauce

Filet Mignon* 62
 Stilton Crusted Filet Mignon with Ricotta Gnocchi, Shiitake Mushrooms,
 Sautéed Spinach, Crispy Shallots, and Rosemary Brown Butter

Veal Chop* (GF) 58
 with Jumbo Shrimp over Smashed Fingerling Potatoes, Cremini
 Mushrooms, Capers, Asparagus, and Sherry-Garlic Butter Sauce

Fettuccine 35
 House Made Fettuccine with Peas, Squash, Zucchini, Portobello
 Mushrooms and Roasted Bell Peppers in Roasted Garlic Cream Sauce
 with 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.