

APPETIZERS

Orange Whipped Ricotta With Roasted Red and Gold Beets, Pistachio Pesto, Mint Oil, and Lavash	15
Bone Marrow Rockefeller with Fried Oysters, Hollandaise, and Brioche Toast Point	21
Grilled Octopus (GF) with Roasted Red and Poblano Peppers, Fingerling Potatoes, Grape Tomatoes, and Chimichurri	18
Escargot Burgundy Helix Snails, Cremini Mushrooms, Creamy Gorgonzola, and Crostini	15
Lobster Cakes with Fried Avocado, Corn Salsa and Poblano Cream Sauce	24
Tuna Carpaccio* (GF) with Caper Relish, Micro Arugula, Hearts of Palm, and Lemon Vinaigrette	17
Artisan Cheese Plate Chef's Nightly Selection of Artisan Cheeses and Accompaniments	25
Seared Foie Gras* (GF) over Apple Chutney, Bacon Praline, and Cherry Gastrique	21
Burrata with Eggplant Agrodolce, Kalamata Olive, Caper, and Red Bell Pepper Relish, Balsamic Reduction, and Brioche Toast	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:

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

MAIN COURSES

Sea Scallops* 48
 Sautéed Sea Scallops over Beet, Fennel, Golden Raisin Couscous,
 with Broccoli Rabe and Blood Orange Reduction

Pan Roasted Scottish Salmon* 40
 over Farro with Sautéed Spinach, Sundried Tomatoes, Capers,
 and Garlic Cream Sauce

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

*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.*

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

Lamb Chops* 75
 Rosemary Bread Crumb-Crusted Lamb Chops with Dijon Potato
 Gratin, Heirloom Roasted Baby Carrots, and Broccoli Rabe Chimichurri

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

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