

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  
Blackened Sea Scallops with Fava Bean, Hearts of Palm, and Saffron Risotto, Asparagus, and Dill Beurre Blanc

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 Au Poivre with Rosemary Roasted Fingerling Potatoes, Broccoli Rabe, Shiitake Mushrooms, Blistered Heirloom Grape Tomatoes, and a Brandy Cream Sauce

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

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

Lamb Chops\* 75  
Grilled Lamb Chops with Parmesan Polenta Cake, Braised Fennel, Pearl Onions, and Herbed Balsamic Reduction

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.