

APPETIZERS

Roasted Red and Gold Beets with Pistachio Pesto, Horseradish Vinaigrette, Greentree Microgreens, and Goat Cheese Crouton	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
Stuffed Calamari Chorizo and Arborio Rice stuffed Calamari with Blistered Heirloom Grape Tomatoes, Shishito Peppers, and Yellow Pepper Coulis	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 8
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* (GF) 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

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 Loin* (GF) 66
Grilled Lamb Loin with Parmesan Polenta Cake, Braised Fennel, Carrot Purée, Chanterelle Mushrooms, and Fig 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.