

APPETIZERS

Prince Edward Island Mussels With Caramelized Fennel, Paprika Cream Broth, and Grilled Focaccia	17
Roasted Bone Marrow with Red Onion Marmalade, Horseradish Cream, and Toasted Brioche	18
Tuna Crudo* (GF) with Cucumbers, Pickled Mustard Seeds, Green Apple-Watermelon Radish Salsa, and Blood Orange Coulis	22
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	16
Lobster Cakes with Fried Avocado, Corn Salsa and Poblano Cream Sauce	24
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
Apple Beggar's Purse Sautéed Apples, Onions, Gorgonzola Cheese, and Walnuts in Pastry with Thyme Butter Sauce	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	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
Pumpkin Seed Crusted Sea Scallops with Butternut Squash and Shiitake Mushroom Risotto, Shaved Brussels Sprouts, and Fennel Cream Sauce

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* (GF) 58
Coffee Crusted Grilled Elk Chop with Parsnip Purée, Kale, Cipollini Onions, and Wild Blueberry Agrodolce

Filet Mignon* 62
Stilton Crusted Filet Mignon with Thyme Polenta Cake, Heirloom Baby Carrots, Oyster Mushrooms, and Madeira Demi-Glace

Duck* 54
Pan Seared Duck Breast over Fig-Apricot Couscous with Butternut Squash, Peanut-Arugula Pesto, and Port Gastrique

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.