

APPETIZERS

Sea Scallops* (GF) Sautéed Sea Scallops over Cauliflower Purée with Fennel Chutney and Dijon-Brown Butter Sauce	22
Pork Belly and Oysters Braised Pork Belly and Crispy Fried Oysters with Spicy Pepper Relish and Barbecue Sauce	24
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
Burrata (GF) with Roasted Red and Gold Beets, Pistachio Pesto, and White Balsamic Vinaigrette	18



*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

Mountain Trout (GF) 43
 Sautéed NC Mountain Trout topped with Crab, Fava Beans, Leeks, and Pancetta with Asparagus and Lemon-Thyme 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* (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 Creamy Thyme Polenta, 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.