

thewildfig

FLAVORS of the SUN

Hummus ~ Falafel with Tzatziki
Baba Ghannouj ~ Olive Tapenade ~ Warm Pita
Sample Platter 24.00
Add Vegetable Crudité 5.00

FLAVORS of the SEA

White Fish Ceviche & Lime Tostada
Mediterranean Grilled Octopus
Tuna Tartare
Sample Platter 27.00

BUTCHER BOARD

Chef's Selection of Salumi ~ Cured & Dried Meats ~ Aged Parmesan ~ Port Marinated Figs
Cornichons & Mixed Olives ~ Grilled Ciabatta
Sample Platter 25.00

SIMPLE & FRESH

FRENCH ONION SOUP ~ melted Gruyère crouton 14.00
SPANISH GAZPACHO ~ chilled vine-ripe tomato soup, "poco picante", avocado, shrimp 13.00
KALE SALAD ~ pecorino cheese, apple, almonds, blood orange champagne vinaigrette 15.00
THE FIG SALAD ~ field greens, port marinated figs, pancetta, blue cheese, crispy shallots 14.00
TRUE GREEK SALAD ~ beefsteak tomatoes, feta, Kalamata olives, red onion, cucumber, green peppers, capers, oregano 15.00
STRACCIATELLA ~ Italian buffalo milk soft cheese served with basil olive oil and crostini 13.00
SCALLOPS ~ pan seared scallops, summer corn relish, fresno oil 22.00
BURRATA & PROSCIUTTO ~ fresh fig, arugula, mint, grilled ciabatta, balsamic reduction 22.00
MOULES FRITES ~ mussels, curry coconut broth, frites, grilled ciabatta 18.00
*STEAK TARTARE ~ capers, shallots, Dijon, parsley, crispy chili pita 20.00
CLAMS & CHORIZO ~ steamed Manila clams, fire roasted tomatoes, garlic, cilantro 19.00

HOUSE-MADE PASTA & RISOTTO

LOBSTER RAVIOLI ~ Maine lobster, leeks, shiitake mushrooms, white wine, mushroom jus 34.00
SPAGHETTINI ~ saffron pasta, Manila clams, parsley, chili flakes, white wine garlic fumet 27.00
FAZZOLETTI ~ handkerchief pasta, asparagus, burrata, pine nuts, tarragon, chives, parsley, lemon juice 25.00
FETTUCCHINE ~ squid ink pasta, lobster, clams, mussels, shrimp, chili vodka pink sauce 32.00
CAVATELLI ~ spicy Italian sausage, basil, tomato cream sauce 26.00
NIGHTLY RISOTTO ~ inspired creation of the night A.Q.

STEAK FRITES

8OZ. FILET MIGNON cognac green peppercorn demi 42.00	8OZ. FLAT IRON jalapeno butter or béarnaise 34.00
~ SERVED WITH WILD FIG FRITES ~	

LARGE PLATES

WHOLE FISH OF THE DAY ~ citrus, garlic & herb marinated, grilled, with a choice of one side 44.00
FISH IN A BAG ~ cherry tomatoes, zucchini, oyster mushrooms, fennel, Herbes de Provence, Pernod 36.00
VEAL LOIN SCALOPPINE ~ potato purée, garlic spinach, lemon caper butter 30.00
HALIBUT & LOBSTER ~ shiitake, asparagus, brussels leaves, orange glaze, lemon oil, spicy micro greens 45.00
ROASTED CHICKEN ~ Moroccan rub, leeks, heirloom baby carrots, pan jus 29.00
FIG & HONEY GLAZED DUCK BREAST ~ haricot verts, arugula, carrots, asparagus, fingerling potatoes, pomegranate seeds 34.00
SPANISH SEAFOOD STEW ~ lobster, scallops, fish, shrimp, mussels, clams, grilled bread, saffron allioli 43.00
RACK OF LAMB ~ goat cheese & fresh herb crust, grilled polenta, roasted carrots & brussels, sauce Bordelaise 49.00

SIDES ~ 9.00

Wild Fig Frites ~ Green Salad ~ Mashed Potatoes ~ Baby Carrots
Garlic Spinach ~ Fingerling Potatoes ~ Haricot Verts ~ Mixed Olives
Truffle Parmesan Frites 13.00

SPLIT
CHARGE

5

PER PLATE

Executive Chef ~ Pompeyo Lopez

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