

# thewildfig

## FLAVORS *of the* SUN

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

## 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  
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 ~ oven roasted campari tomatoes, arugula, basil, 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

## 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.