

thewildfig

FARMSTEAD CHEESE BOARD

Chef's Selection of Three Artisan Cheeses
Fig Jam ~ Local Honey
Rosemary Roasted Almonds ~ Crostini 19.00

BUTCHER BOARD

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

FLAVORS of the SUN

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

SIMPLE & FRESH

FRENCH ONION SOUP ~ melted Gruyère crouton 14.00

ROCKET SALAD ~ warm woodland mushrooms, arugula, roasted red bell peppers, goat cheese croquette 17.00

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

BURRATA & PROSCIUTTO ~ oven roasted campari tomatoes, arugula, basil, grilled ciabatta, balsamic reduction 22.00

SCALLOPS ~ pan seared, sautéed oyster & shitake mushrooms, fresh artichoke, asparagus, saffron cream 22.00

MOULES FRITES ~ mussels, curry coconut broth, frites, grilled ciabatta 18.00

*STEAK TARTARE ~ capers, shallots, Dijon, parsley, crispy chili pita 20.00

OCTOPUS & CHORIZO ~ ginger, jalapeno, paprika, fresh orange & lemon juice, fresno chili oil 19.00

HOUSE-MADE PASTA & RISOTTO

LOBSTER RAVIOLI ~ house-made, Maine lobster, leeks, shitake mushrooms, white wine, mushroom jus 34.00

LINGUINE ~ house-made pasta, manila clams, parsley, chili flakes, white wine garlic fumet 27.00

PAPPARDELLE ~ house-made porcini mushroom pasta, woodland mushrooms, aged ricotta, fresh herbs, truffle oil 26.00

FETTUCCHINE ~ squid ink pasta, lobster, clams, mussels, shrimp, chili vodka pink sauce 35.00

CAVATELLI ~ spicy Italian sausage, basil, pink tomato 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 36.00

~ SERVED WITH WILD FIG FRITES ~

LARGE PLATES

WHOLE FISH OF THE DAY ~ citrus, garlic & herb marinated, grilled, with a choice of one side 45.00

LAMB SHANK ~ braised, apricots, raisins, tomato lamb jus, fontina polenta 34.00

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

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

POT-AU-FEU ~ braised beef short ribs, roasted root vegetables, pearl onions, horseradish potato purée 36.00

SPANISH SEAFOOD STEW ~ lobster, scallops, prawn, fish, shrimp, mussels, clams, grilled bread, saffron allioli 43.00

SIDES ~ 9.00

Garlic Spinach ~ Wild Fig Frites ~ Green Salad ~ Mashed Potato ~ Mixed Olives ~ Baby Carrots

Fingerling Potatoes ~ Haricot Verts ~ Fontina Polenta

Truffle Parmesan Frites 13.00 ~ Roasted Wild Mushrooms 14.00

Fresh Shaved Black Truffles A.Q.

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.

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SWEET FIX

BEIGNETS WITH CRÈME ANGLAISE ~ 13

FIG & GINGER SEMIFREDDO ~ 12
blackberry coulis

TIRAMISU ~ 14

CHOCOLATE TARTUFO ~ 13
salted caramel sauce

VANILLA MOUSSE CHEESECAKE ~ 12
pear compote

GELATO OR SORBET ~ 9
daily offering

DESSERT PLATTER ~ 25
choice of three

AFTER DINNER COCKTAILS

XPRESSO MARTINI ~ 15
Van Gogh Double Espresso Vodka,
Salted Caramel Baileys, Kahlua, Shot Espresso

BUONA NOTTE ~ 13
Amaro Montenegro, muddled orange,
served over ice with orange twist

HOT BUTTERED RUM ~ 15
Real McCoy 12 year rum, hot buttered rum batter

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AFTER DINNER DRINKS

PORTS/MADEIRA/SHERRY

Dows Colhita Tawny 2002 ~ 14
Menéres 20 yr Tawny ~ 18
Menéres 40 yr Tawny ~ 35
Porto Kopke 10 yr Tawny ~14
Royal Oporto 10 yr Tawny ~13
Royal Oporto 20 yr Tawny ~ 15
Taylor 10 yr Tawny ~ 14
Taylor 20 yr Tawny ~ 16
The Rare Wine CO,
Madeira Boston Bual ~ 14
Venerable V.O.R.S. 30 yr ~ 20

COGNAC

Remy Martin VSOP ~ 16
Remy Martin XO ~ 38
Courvoisier VSOP ~ 18
Larressingle VSOP ~ 15
Hennessy VSOP ~ 20
Hennessy XO ~ 40

DIGESTIF

Averna ~ 12
Amarao Montenegro ~ 12
Cappellano Barolo Chinato ~ 18
Fernet Branca ~ 12
Ramazzotti ~ 12

SINGLE MALT SCOTCH

The Balvenie 12 yr ~ 18
The Balvenie 14 yr ~ 20
Dalmore 12 yr ~ 18
Glenfiddich 12 yr ~ 14
Glenlivet ~ 15
Glenmorangie 10 yr ~ 16
Glenmorangie Nectar D'Or ~ 18
Glenmorangie Quinta Ruban 12 yr ~ 18
Glenmorangie Lasanta 12 yr ~ 20
Glenmorangie Bacalta ~ 25
Glenmorangie *Flight of 3* ~ 25
Jura ~ 16
Macallan 12 yr ~ 15
Macallan 18 yr ~ 60
Macallan 25 yr 1oz. ~ 150
Macallan 25 yr 2oz. ~ 300
Oban Little Bay ~ 21

GRAPPA/BRANDY

Lemorton Calvados Domfrontals '87 ~ 16
Morice Pays d'AUGE Calvados ~ 12
Poli Barolo Grapa ~ 18
Poli Brunello ~ 16
Poli Chamomile Grappa ~ 14
Poli Pear Grappa ~ 22
Poli Sarpa Grappa ~ 16

DESSERT WINE

La Spinetta Moscato di Asti 2013, Piedmont ~ 10/40
Castelnau de Suduiraut Sauternes 2010, Bordeaux ~ 14/52
Capezzana Vin Santo di Carmignano Riserva 2007, Tuscany ~ 25/99
Hopler Beernauslese, Austria ~ 59
Inniskillin Ice Wine Riesling , Canada ~ 130