

thewildfig

FONDUE

Chef's Blend of Cheese
Basque Cured Sausage ~ Roasted Cauliflower
Baby Potatoes ~ Roasted Mushrooms ~ Bosque Pear
Port Marinated Figs ~ Crusty Baguette 28.00

BUTCHER BOARD

Chef's Selection of Salumi ~ Cured & Dried Meats
Aged Parmesan ~ Port Marinated Figs
Cornichons & Mixed Olives ~ Grilled Ciabatta
Sample Platter 26.00

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 15.00
HALOUMI & PEAR SALAD ~ endive, arugula, pomegranate seeds, blood orange vinaigrette 16.00
THE FIG SALAD ~ field greens, port marinated figs, pancetta, blue cheese, crispy shallots 15.00
TRUE GREEK SALAD ~ beefsteak tomatoes, feta, Kalamata olives, red onion, cucumber, green peppers, capers, oregano 16.00
BURRATA & PROSCIUTTO ~ oven roasted campari tomatoes, arugula, basil, grilled ciabatta, balsamic reduction 23.00
MOULES FRITES ~ mussels, curry coconut broth, frites, grilled ciabatta 19.00
SCALLOPS ~ pan seared, sautéed oyster & shitake mushrooms, fresh artichoke, asparagus, champagne beurre blanc 23.00
*STEAK TARTARE ~ capers, shallots, Dijon, parsley, crispy chili pita 23.00
GRILLED OCTOPUS ~ frisée, arugula, sweet potato, golden beet chips, ginger chili oil 19.00
CLAMS & CHORIZO ~ steamed Manila clams, caramelized shallots, fire roasted tomatoes, crostini 21.00
PIL PIL SHRIMP ~ smoked paprika, EVOO, garlic, shallots, chipotle chili, toasted baguette 19.00

HOUSE-MADE PASTA & RISOTTO

LOBSTER RAVIOLI ~ house-made, Maine lobster, leeks, shitake mushrooms, white wine, mushroom jus 34.00
CACIO E PEPE ~ house-made linguine, pecorino, cracked black pepper 27.00
PAPPARDELLE ~ house-made porcini mushroom pasta, braised short ribs, parsley, natural jus, smeraldo al tatufo cheese 36.00
FETTUCCHINE ~ squid ink pasta, lobster, clams, mussels, shrimp, chili vodka pink sauce 37.00
CAVATELLI ~ spicy Italian sausage, basil, pink tomato sauce 28.00
NIGHTLY RISOTTO ~ inspired creation of the night A.Q.

STEAK FRITES

8OZ. FILET MIGNON cognac green peppercorn demi 48.00	8OZ. FLAT IRON jalapeno butter or béarnaise 40.00
~ SERVED WITH WILD FIG FRITES ~	

LARGE PLATES

WHOLE FISH OF THE DAY ~ citrus, chili, garlic & herb marinated, grilled, with a choice of one side 47.00
LAMB SHANK ~ braised, apricots, raisins, tomato lamb jus, butternut squash polenta 36.00
FISH IN A BAG ~ cherry tomatoes, zucchini, oyster mushrooms, olives, fennel, Herbes de Provence, Pernod 37.00
VEAL LOIN SCALOPPINE ~ potato purée, garlic spinach, lemon caper butter 34.00
HALIBUT ~ pan seared, shitake mushrooms, olives, confit tomatoes, capers, lemon olive oil, parsley & chives 42.00
ROASTED CHICKEN ~ Moroccan rub, leeks, heirloom baby carrots, olives, asparagus, pan jus 32.00
DUCK ~ confit leg & pan seared breast, truffle honey, port reduction, roasted fennel, cumin, caramelized baby carrots 37.00
SPANISH SEAFOOD STEW ~ lobster, scallops, prawn, fish, shrimp, mussels, clams, grilled bread, saffron allioli 46.00
LAMB WELLINGTON ~ carrot timbale, broccolini, red wine jus 56.00

SIDES ~ 10.00

Garlic & Shallot Spinach ~ Wild Fig Frites ~ Broccolini ~ Mashed Potato
Mixed Olives ~ Baby Carrots ~ Haricot Verts
Truffle Parmesan Frites 14.00 ~ Roasted Wild Mushrooms 14.00 ~ Simple Green Salad 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.