

# the wild fig

## FONDUE

Chef's Blend of Cheese  
 Basque Cured Sausage ~ Roasted Cauliflower  
 Baby Potatoes ~ Roasted Mushrooms ~ Bosque Pear  
 Port Marinated Figs ~ Crusty Baguette 38.00

## FLAVORS *of the SUN*

Hummus ~ Falafel with Tzatziki  
 Baba Ghannouj ~ Olive Tapenade ~ Warm Pita  
 Sample Platter 34.00 ~ Add Vegetable Crudité 8.00

## BURRATA & PROSCIUTTO

Oven Roasted Campari Tomatoes, Arugula, Basil,  
 Grilled Ciabatta, Balsamic Reduction 38.00

## SIMPLE & FRESH

FRENCH ONION SOUP ~ melted Gruyère crouton 20.00

THE FIG SALAD ~ field greens, port marinated figs, pancetta, blue cheese, crispy shallots 22.00

TRUE GREEK SALAD ~ heirloom tomatoes, feta, kalamata olives, red onion, cucumber, green peppers, capers, oregano 23.00

HALLOUMI & KALE SALAD ~ grilled halloumi, sweet potato, sweet walnuts, golden raisins, pomegranate vinaigrette 24.00

PIL PIL SHRIMP ~ smoked paprika, evoo, garlic, shallots, chipotle chili, toasted baguette 29.00

\*STEAK TARTARE ~ capers, shallots, dijon, parsley, jalapeno evoo, crispy chili pita 34.00

MOULES FRITES ~ mussels, curry coconut broth, frites, grilled ciabatta 29.00

CLAMS & CHORIZO ~ Spanish chorizo, oven roasted tomatoes, smoked shallots, Pernod, fish fume, saffron 34.00

## HOUSE-MADE PASTA & RISOTTO

FETTUCCHINE ~ house-made cilantro pasta, scallops, sun-dried tomatoes, grilled asparagus, creamy pesto, lemon 45.00

LOBSTER RAVIOLI ~ house-made, Maine lobster, leeks, shitake mushrooms, white wine, mushroom jus 49.00

CACIO E PEPE ~ house-made linguine, pecorino, cracked black pepper 34.00 ~ add lobster tail + 45.00

CAVATELLI ~ spicy Italian sausage, basil, pink tomato sauce 38.00

NIGHTLY RISOTTO ~ inspired creation of the night A.Q.

## LARGE PLATES

BRAISED SHORT RIBS ~ blue cheese & fontina polenta 56.00

8OZ. FILET MIGNON ~ Wild Fig frites, cognac green peppercorn demi 64.00

SPANISH SEAFOOD STEW ~ scallop, fish, shrimp, mussels, clams, saffron aioli, pernod 56.00

FISH IN A BAG ~ cherry tomatoes, zucchini, oyster mushrooms, olives, fennel, Herbes de Provence, Pernod AQ

NORTH AFRICAN LAMB SHANK ~ braised, cous-cous, carrot, apricot, currant, white wine harissa jus 52.00

VEAL LOIN SCALOPPINE ~ potato purée, garlic spinach, lemon caper butter 48.00

DUCK CONFIT ~ red wine poached pear, apple & quince purée, blueberry port demi 51.00

ROASTED CHICKEN ~ Moroccan rub, leeks, heirloom baby carrots, olives, asparagus, pan jus 44.00

WHOLE FISH OF THE DAY ~ citrus, chili, garlic & herb marinated, grilled, choice of one side 68.00

BUTCHER'S CUT ~ Chef's nightly inspiration AQ

## SIDES ~ 16.00

Garlic & Shallot Spinach ~ Wild Fig Frites ~ Asparagus ~ Green Salad ~ Mashed Potatoes

Mixed Olives ~ Baby Carrots ~ Fingerling Potatoes ~ Haricot Verts ~ Fontina Polenta

Truffle Parmesan Frites 19.00

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.