

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
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 26.00

SIMPLE & FRESH

FRENCH ONION SOUP ~ melted gruyère crouton 15.00
SPANISH GAZPACHO ~ chilled vine-ripe tomato soup, "poco picante", avocado, shrimp 14.00
BEET & HALLOUMI SALAD ~ pea shoots, endive, honey chianti vinaigrette 17.00
THE FIG SALAD ~ field greens, port marinated figs, pancetta, blue cheese, crispy shallots 15.00
TRUE GREEK SALAD ~ beefsteak tomatoes, feta, olives, red onion, cucumber, green peppers, capers, oregano 16.00
SCALLOPS ~ pan seared scallops, summer corn relish, fresno chili sauce 23.00
BURRATA & PROSCIUTTO ~ fresh figs, arugula, mint, grilled ciabatta, balsamic reduction 23.00
GRILLED SPICY SHRIMP ~ harissa chipotle mayo, micro greens 18.00
MOULES FRITES ~ mussels, curry coconut broth, frites, grilled ciabatta 19.00
*STEAK TARTARE ~ capers, shallots, dijon, parsley, crispy chili pita 22.00
OCTOPUS & CHORIZO ~ ginger, fresno chili peppers, orange & lemon zest, smoked paprika oil 19.00

HOUSE-MADE PASTA & RISOTTO

LOBSTER RAVIOLI ~ maine lobster, leeks, shiitake mushrooms, white wine, mushroom jus 34.00
PAPPARDELLE ~ porcini & portobello mushrooms, mascarpone, white wine, shallots, garlic 29.00
FAZZOLETTI ~ handkerchief pasta, asparagus, burrata, pine nuts, tarragon, chives, parsley, lemon juice 27.00
FETTUCCHINE ~ squid ink pasta, lobster, clams, mussels, shrimp, chili vodka pink sauce 36.00
CAVATELLI ~ spicy italian sausage, basil, tomato cream sauce 27.00
NIGHTLY RISOTTO ~ inspired creation of the night A.Q.

STEAK FRITES

8OZ. FILET MIGNON cognac green peppercorn demi 45.00	8OZ. FLAT IRON jalapeno butter or béarnaise 38.00
~ SERVED WITH WILD FIG FRITES ~	

LARGE PLATES

WHOLE FISH OF THE DAY ~ citrus, herb, chili flake & garlic marinated, grilled, with a choice of one side 47.00
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 32.00
HALIBUT ~ pan seared, shiitake mushrooms, olives, confit tomatoes, capers, lemon olive oil, parsley & chives 42.00
ROASTED CHICKEN ~ morrocan rub, leeks, heirloom baby carrots, olives, asparagus, pan jus 31.00
DUCK ~ confit leg & pan seared breast, truffle honey, port reduction, roasted fennel, cumin caramelized baby carrots 37.00
SPANISH SEAFOOD STEW ~ lobster, scallops, fish, shrimp, mussels, clams, grilled bread, saffron allioli 45.00
RACK OF LAMB ~ house-made gnocchi, arugula, porcini mushrooms, pan jus 55.00

SIDES ~ 10.00

Wild Fig Frites ~ Green Salad ~ Mashed Potatoes ~ Baby Carrots
Asparagus ~ Garlic & Shallot Spinach ~ Mixed Olives
Truffle Parmesan Frites 14.00

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.