

THE WILD FIG

FEATURE MENU

FEATURED 2 COURSE MEAL \$39 PER PERSON
(ENTRÉE WITH A CHOICE OF STARTER OR DESSERT)

FEATURED 3 COURSE MEAL \$49 PER PERSON

APPETIZER

BRUSCHETTA

Prosciutto Di Parma, Fig & Onion Marmalade, Asparagus Spears, Parmigiano Reggiano, Triple Aged Modena Balsamic

OR

SEARED SCALLOPS

Creamy Mushroom & White Wine Sauce, Tarragon, Gruyere, Crostini

ENTREES

MUSHROOM RAVIOLI

Hon Shimejis Shitake, Truffle Bruere Blanc, Crispy Onions, Parmesan Shavings

OR

ATLANTIC SALMON

Succotash, Roasted Garlic Spinach, Smashed Potatoes, Lemon Aioli

OR

NEW YORK STEAK

Certified Angus Beef Strip Loin, Bacon Potato Risotto, Charred Broccolini & Shallots, Burgundy Sauce

DESSERTS

SPANISH CHURROS

Vanilla Gelato, Nutella Sauce

BERRY & CHOCOLATE ERUPTION

Chocolate Mousse, Truffle Cheesecake Carmel Sauce, Fresh Berries & Coulis

VOUCHERS & DISCOUNTS NOT REDEEMABLE WITH THIS MENU