

# the wild fig

RESTAURANT + LOUNGE

## MOTHER'S DAY DINNER AT THE WILD FIG

Sunday, May 10 | \$55 per person

*(Taxes & gratuities not included)*

### APPETIZERS (choice of one)

#### THE WILD FIG CALAMARI

*Spiced dusted calamari topped with diced tomato, cucumber & red onions*

*Served with Tzatziki & Lemon wedge*

OR

#### PEAR & PECAN SALAD

*Baby kale, Field greens, camembert cheese,  
Toasted pecans, Apple cider maple vinaigrette*

### MAIN COURSE (choice of one)

#### SEAFOOD LINGUINI

*Salmon, prawn, mussels and smoked bacon tossed in a Basil scented Rose sauce, Drizzled with extra virgin olive oil, Parmigiano Reggiano shavings.*

*Served with garlic toast*

OR

#### BRAISED SHORT RIBS

*Slow braised CAB short ribs, creamy mash potato,  
roasted rainbow carrots, asparagus. Port wine demi*

OR

#### BLACKENED CAJUN CHICKEN

*Warm potato salad, crispy bacon, creamy coleslaw, & herb butter*

OR

#### ROASTED CAULIFLOWER STEAK

*Roasted beets puree, confit cippolini onion, chimichurri, microgreens*

### DESSERTS (choice of one)

#### CHOCOLATE DECADENCE

*Berry compote, whipping cream, blueberry*

OR

#### NEW YORK CHEESECAKE

*Brandy stewed cherry.*

### MOTHER'S DAY DRINK SPECIALS

#### Signature Cocktails – \$15 each

##### Margarita From the Sky

*Tequila, blue curaçao, lime juice, agave syrup*

##### Midnight Blossoms

*Empress gin, grapefruit juice, peach schnapps, limoncello, tonic, rosemary*

##### Tropical Daiquiri

*Dark navy rum, apricot brandy, pineapple & lime juice, agave syrup*

#### Glass of Prosecco – \$13

*Happy Mother's Day!*