



THE FIG TREE RESTAURANT

The Fig Tree Restaurant is the former home of the Henshaw family and the last of the private dwellings in La Villita.

The Phelps Family purchased the home in December of 1970 for their private residence, however, much to their surprise the old home was cherished by almost everyone who entered it. Prompted by this, in April of 1971 the family voted to share it with all, and the Fig Tree Restaurant was born.

The Fig Tree celebrates tradition in a gracious setting just steps away from the Riverwalk. Crisp linens drape the tables set with fine china and sparkling crystal. The Fig Tree evokes a congenial yet elegant spirit for business, entertaining and social occasions.

PRIVATE DINING

The San Antonio and Crystal Rooms are located on the top floor of the restaurant. Earth-tone décor and leather chairs give the rooms an elegant but homey atmosphere. The bay window in the Crystal Room affords a view of the tiered outdoor terrace and the Riverwalk as it curves towards the Arneson River Theater.

Room	Capacity for Lunch/Dinner	Minimum Guarantee Requirements
<i>San Antonio Room</i>	<i>15 guests</i>	<i>12 guests or \$1000.00 in food and beverage revenue before tax and gratuity</i>
<i>Crystal Room</i>	<i>25 guests</i>	<i>22 guests or \$1650.00 in food and beverage revenue before tax and gratuity</i>
<i>Combined</i>	<i>40 guests</i>	<i>40 guests or \$3000.00 in food and beverage revenue before tax and gratuity</i>
<i>Patio (weather permitting)</i>	<i>60 guests</i>	<i>55 guests or \$5500.00 in food and beverage revenue before tax and gratuity</i>

**FIG TREE GROUP DINNER MENUS
FOR RESTAURANT AND PRIVATE DINING**

MENU ONE

Starter

*Soup du Jour
Chef's Daily Selection*

Salad

*Mixed Greens Salad
Tossed with Balsamic Vinaigrette*

Sorbet

Entrées

*8 oz Petit Filet Mignon
Grilled Tenderloin with Bordelaise*

*Filet Mignon and Shrimp
Grilled Tenderloin and Sautéed Jumbo Shrimp with
Bordelaise and Béarnaise Sauces*

*North Atlantic Salmon
Grilled and served with Bearnaise Sauce*

*Texas Farmed Chicken Breast
with Sherry Morel Cream*

Potatoes du Jour and Fresh Vegetables

Desserts

*Crème Brulee
Vanilla Bean Infused*

*Cheesecake
Orange Flower Infused*

Tea and Coffee

*\$65.00 per person
plus 8.125% sales tax and
20% service charge.*

Parties of 50 may require a limited menu.

MENU TWO

Appetizer

*Appetizer Trays
Crab Claws, Escargot, Shrimp Cocktail,
Smoked Salmon and Bacon-wrapped Quail Legs*

Starter

*Soup du Jour
Chef's Daily Selection*

Salad

*Mixed Greens Salad
Tossed with Balsamic Vinaigrette*

Sorbet

Entrées

*8 oz Petit Filet Mignon
Grilled Tenderloin with Bordelaise*

*Filet Mignon and Shrimp
Grilled Tenderloin and Sautéed Jumbo Shrimp with
Bordelaise and Béarnaise Sauces*

*North Atlantic Salmon
Grilled and served with Béarnaise Sauce*

*Texas Farmed Chicken Breast
with Sherry Morel Cream*

Potatoes du Jour and Fresh Vegetables

Desserts

*Crème Brulee
Vanilla Bean Infused*

*Cheesecake
Orange Flower Infused*

Tea and Coffee

*\$75.00 per person
plus 8.125% sales tax and
20% service charge.*

Parties of 50 may require a limited menu.