



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. The rooms are separated by a double drape.

<i>Room</i>	<i>Capacity for Lunch/Dinner</i>	<i>Minimum Guarantee Requirements</i>
<i>San Antonio Room</i>	<i>16 guests</i>	<i>12 guests or \$1200.00 in food and beverage revenue before tax and service charge</i>
<i>Crystal Room</i>	<i>25 guests</i>	<i>22 guests or \$2000.00 in food and beverage revenue before tax and service charge</i>
<i>Combined</i>	<i>40 guests</i>	<i>35 guests or \$3200.00 in food and beverage revenue before tax and service charge</i>
<i>Patio (weather permitting)</i>	<i>50 guests</i>	<i>55 guests and \$5500.00 in food and beverage revenue before tax and service charge</i>

FIG TREE GROUP DINNER MENU

FOR RESTAURANT AND PRIVATE DINING

Fig Tree Menu

Appetizer

Appetizer Trays

*Stuffed Mushroom Caps, Escargots,
Shrimp Cocktail, Smoked Salmon
and Bacon-wrapped Quail Legs*

Starter

Soup du Jour

Chef's Daily Selection

Salad

Mixed Greens

Tossed with Balsamic Vinaigrette

Sorbet

Entrées

Choose two entrées for the entire group

8 oz Petit Filet Mignon

Grilled Tenderloin with Bordelaise

Filet Mignon and Shrimp

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

Fillet of Scottish Salmon

Béarnaise and Lemon

Texas Farmed Chicken Breast

with Wild Mushroom Sauce

Potatoes du Jour and Steamed Vegetables

Desserts

Crème Brulee

New York Cheesecake

Tea and Coffee

\$75.00 per person

*plus contracted service charge, 3% administrative fee
and 8.25% sales tax on food, beverages
and administrative fee.*

Parties of 50 or more will be served one entree