

caprice

FIRSTS

SOUP DU JOUR 8

FRENCH ONION SOUP 10

WILD AHI TARTARE (FIJI), Avocado, Yuzu Tobiko, Hand-Cut Chips 18 / 32

BABY SQUID & Lemon Butter [Served Over Polenta +5] 12

LENTIL DU PUY, Chèvre, Tomato-Basil Salsa 13

FLATBREAD, Caramelized Onions, Roasted Squash, Chèvre, Pine Nuts, Brown Butter 14

WILD CRAB CAKES (Maryland), Microgreens & Rémoulade 16

SAUTÉED SHRIMP, Spicy Garlic Butter, Lemon 13

ARTICHOKE CROSTINI, Burrata, Currant-Pine Nut Relish 14

PROSCIUTTO CROSTINI, Burrata, Green Peas, Asian Pear, Parmigiano 15

ROASTED BONE MARROW, Rustic Toast Points, Herb Chimichurri 14

TOMATO TARTE TATIN, Puff Pastry, Tomato Confit, Chèvre, Olives, Pesto 14

SALMON CARPACCIO, Avocado, Wasabi Tobiko, Chives, Micro Greens, Sesame-Ponzu 18

KUROBUTA PORK BELLY, Slow Braised, Spiced Apple Chutney, Salsa Roja, Sour Cream Crème Fraîche 17

FILET MIGNON CARPACCIO, Finely Sliced Brandt Filet, Shaved Parmesan, Capers, Olive Oil, Lemon Zest 20

ALMONDS 6 / **OLIVES** 6 / **CHEESE PLATE** 18

SALADS

BUTTER LETTUCE, Herbs, Pine Nuts [Warm Chèvre +2; Bacon +2] 9

QUINOA SALAD, Cucumber, Tomato, Olives, Arugula, Feta 14

HEIRLOOM TOMATO, Burrata Mozzarella, Olives, Pesto 15 / + Prosciutto 18

ROASTED BEET, Humboldt Fog Chèvre, Avocado, Pistachio 14 / + Trout or Chicken 20

CLASSIC GREEK SALAD 13 / + Chicken 20 / + Salmon 25

ROQUEFORT SALAD, Belgian Endive, Asian Pear, Beets, Walnuts 13 / + Chicken 20

CHINOISE SALAD, Vegetable Julienne, Eggplant, Nuts, Soy Vinaigrette / + Tofu or Chicken 20 / + Salmon 25

COBB SALAD with Grilled Chicken 22 / Salmon 27

PIZZA

PESTO, Tomato, Zucchini, Artichoke, Olives 19 / + Chicken or Prosciutto 22

GRILLED SAUSAGE, Grilled Onions & Gypsy Peppers 19

MEATBALL PIZZA, Wagyu Meatballs, Marinara, Mozzarella, Olives, Chives 19

PASTA / GRAIN

- LASAGNA**, Eggplant, Fresh Cheese, Basil, Marinara 20
- ANGEL HAIR**, Sun-Dried Tomatoes, Baby Squid, Olives, Feta, Almonds 22
- SPICY ANGEL HAIR**, Lime Chicken, Vegetable Julienne, Peanuts, Jalapeno-Cilantro Jus 22
- PASTA RIBBONS & MEATBALLS**, Wagyu Meatballs, Roasted Tomato Marinara, Burrata Mozzarella 24
- PAPPARDELLE PASTA**, Grilled Shrimp, Spinach, Mushrooms, Lemon-Thyme Cream Sauce 25
- PASTA RIBBONS & PESTO**, Grilled Salmon, Asparagus, Mushrooms, Parmigiano 24
- BUTTERNUT SQUASH RISOTTO**, Roquefort, Brussels Sprouts, Mushrooms, Spiced Pecans, Sage 24
- ORECCHIETTE**, Spicy Tomato Fondue, Roasted Vegetables, Burrata [Grilled Sausage +4] 24
- ORGANIC QUINOA**, Vegetables, Almonds, Feta, Olives, Sweet Pepper Coulis [Chicken +5; Salmon +10] 22

MAIN DISHES

- POBLANO RELLENO** [Spicy], Corn, Black Bean, Wild Rice, Salsa Roja [Sliced Avocado +2] 20
- RAINBOW TROUT**, String Beans, Almonds, Brown Butter 24
- CRISPY KUROBUTA PORK CHOP**, Broccolini, Gremolata Butter 28
- BRAISED BEEF SHORT RIBS**, Polenta, Braising Juices, Pearl Onions, Horseradish, Gremolata 32

from the grill

- WAGYU BURGER**, Comté Cheese, Butter Lettuce, Bacon, Teriyaki Onions & Mushrooms [Avocado +2] 20
- CHICKEN BREAST**, Wrapped in Prosciutto, Parmigiano, Pesto & Sage, Charred Corn Fregola, Porcini Mustard 28
- LOCH DUART SALMON**, Braised Artichokes & Corn Succotash, Salsa Verde 32
- WILD YELLOWFIN TUNA (Fiji)**, Sesame, Spinach, Soybean, Ponzu 36
- LAMB CHOPS (Australia)**, Quinoa, Chimichurri, Olive Tapenade 39
- PRIME BRANDT FARMS FLAT IRON STEAK**, Pommes Frites or Vegetables, Herb Butter 32
- PRIME BRANDT FARMS FILET MIGNON**, Bordelaise Sauce, Choice of Side Dish 42

SIDES

Broccolini & Garlic / Baby Artichokes & Lemon / Smashed Potatoes & Herb Salsa / Cauliflower Gratin
Asparagus & Balsamico / String Beans & Almonds / Fries & Aioli / 8 each

*We cook with only fresh organic meats; no hormones or antibiotics. We source fresh wild fish daily.
18% Gratuity will be added to parties of 6 or more; A maximum of two cards per table please*