

caprice

FIRSTS

SOUP DU JOUR 8

AHI TARTARE, Avocado, Yuzu Tobiko 18 / 32

BABY SQUID & Lemon Butter 12

LENTIL DU PUY, Chèvre, Tomato-Basil Salsa 12

FLATBREAD, Caramelized Onions, Roasted Squash, Chèvre, Pine Nuts 13

CRAB CAKE & Rémoulade 16

SAUTÉED SHRIMP, Spicy Garlic Butter, Lemon 12

ARTICHOKE CROSTINI, Burrata, Currant-Pine Nut Relish 14

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

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

ARANCINI, Baked Risotto Cakes, Mushrooms, Tomato, Chèvre, Parmesan 13

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

ALMONDS 6 / **OLIVES** 6 / **CHEESE PLATE** 17

SALADS

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

QUINOA SALAD, Cucumber, Tomato, Olives, Feta 14

HEIRLOOM TOMATO, Burrata Mozzarella, Olives, Pesto 14 / + Prosciutto 17

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

CLASSIC GREEK SALAD 12 / + Chicken 20 / + Wild Salmon 25

ROQUEFORT SALAD, Belgian Endive, Pear, Beets, Walnuts 12 / + Chicken 20

CHINOISE SALAD, Vegetable Julienne, Eggplant, Nuts, Soy Vinaigrette / +Tofu or Chicken 18 / Wild Salmon 23

COBB SALAD with Chicken 22 / Wild Salmon 27

PIZZA

PESTO, Tomato, Zucchini, Artichoke, Olives 18 / + Chicken or Prosciutto 20

FENNEL SAUSAGE, Grilled Onions & Gypsy Peppers 19

MEATBALL PIZZA, Wagyu Meatballs, Marinara, Mozzarella, Olives, Chives 18

PASTA / GRAIN

LASAGNA, Eggplant, Fresh Cheese, Marinara 20

ANGEL HAIR, Sun-Dried Tomatoes, Calamari, Olives, Feta, Almonds 22

SPICY ANGEL HAIR, Lime Chicken, Vegetable Julienne, Peanuts, Jalapeno-Cilantro Jus 22

PASTA RIBBONS & MEATBALLS, Roasted Tomato Marinara, Burrata Mozzarella 24

PAPPARDELLE PASTA, Grilled Shrimp, Spinach, Mushrooms, Lemon-Thyme Cream Sauce 24

PASTA RIBBONS & PESTO, Grilled Wild Salmon, Asparagus, Mushrooms, Parmigiano 24

BUTTERNUT SQUASH RISOTTO, Roquefort, Brussels Sprouts, Mushrooms, Spiced Pecans, Sage 24

ORGANIC QUINOA, Vegetables, Almonds, Feta, Olives, Sweet Pepper Coulis [Chicken +5; Wild Salmon +10] 22

MAIN DISHES

POBLANO RELLENO, Corn, Black Bean, Wild Rice, Salsa Roja [spicy] 20

RAINBOW TROUT, String Beans, Almonds, Brown Butter 22

CRISPY KUROBUTA PORK CHOP, Broccolini, Gremolata Butter 28

BRAISED BEEF SHORT RIBS, Polenta, Braising Juices, Horseradish Gremolata 32

from the grill

WAGYU BURGER, Comté Cheese, Bacon, Teriyaki Onions & Mushrooms 20

CHICKEN BREAST, Wrapped in Prosciutto, Parmigiano, Pesto & Sage, Charred Corn Fregola, Porcini Mustard 27

WILD ALASKAN KING SALMON, Braised Artichokes & Corn Succotash, Salsa Verde 32

WILD YELLOWFIN TUNA, Sesame, Spinach, Soybean, Ponzu 36

LAMB CHOPS, Quinoa, Chimichurri, Olive Tapenade 39

PRIME BRANDT FARMS FLATIRON 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

An 18% Gratuity will be added to parties of 8 or more

'Bon Appetit'