

Caprice NYE 2023

FIRSTS

WILD AHI TARTARE (Fiji), Avocado, Yuzu Tobiko, Hand-Cut Chips 20 / 36

BABY SQUID & Lemon Butter, Served Over Polenta 20

LENTILS DU PUY, Chèvre, Tomato-Basil Salsa 15

WILD CRAB CAKES (Maryland), Microgreens & Rémooulade 20

SAUTÉED SHRIMP, Spicy Garlic Butter, Lemon 16

TOMATO TARTE TATIN, Puff Pastry, Tomato Confit, Chèvre, Olives, Pesto 18

GIANT WILD SHRIMP COCKTAIL, House-Made Cocktail Sauce, Lemon Zest 22

SALADS

CLASSIC GREEK SALAD, Tomato, Cucumber, Olives, Feta, Mint, Lemon-Herb Vinaigrette 15

ROQUEFORT SALAD, Asian Pear, Beets, Walnuts, Belgian Endive 16

MAIN DISHES

LASAGNA, Eggplant, Mozzarella, Ricotta, Basil, Marinara 24

PASTA RIBBONS & MEATBALLS, Wagyu Meatballs, Roasted Tomato Marinara, Burrata Mozzarella 30

PASTA RIBBONS & PESTO, Grilled Salmon, Asparagus, Mushrooms, Parmigiano 34

BUTTERNUT SQUASH RISOTTO, Grilled Shrimp, Roquefort, Brussels Sprouts, Mushrooms, Pecans, Sage 38

ORGANIC QUINOA, Vegetables, Almonds, Feta, Olives, Sweet Pepper Coulis [Chicken/Tofu +6; Salmon +14] 25

CRISPY KUROBUTA PORK CHOP, Broccolini, Gremolata Butter, Lemon, Aioli 34

BRAISED BEEF SHORT RIBS, Polenta, Braising Juices, Pearl Onions, Horseradish, Gremolata 42

LOCH DUART SALMON, Braised Artichokes & Corn Succotash, Salsa Verde 38

WILD YELLOWFIN TUNA (Fiji), Sesame, Spinach, Soybean, Ponzu 44

LAMB CHOPS (Australia), Quinoa, Chimichurri, Olive Tapenade 46

PRIME BRANDT FARMS FLAT IRON STEAK (10oz), Roquefort and Herb Butter, Choice of Side 40

PRIME BRANDT FARMS FILET MIGNON (7oz), Bordelaise Sauce, Choice of Side 52

SIDES

Broccolini & Garlic / Baby Artichokes & Lemon / Smashed Potatoes & Herb Salsa / Cauliflower Gratin

Asparagus & Balsamico / String Beans & Almonds / Fries & Aioli / 10 each

*We cook with only fresh organic meats; no hormones, antibiotics, or freezing. We source fresh wild fish daily.
20% Gratuity will be added to parties of 6 or more; A maximum of two cards per table please*