

Caprice

2026 Graduation Week Dinner Menu

FIRSTS

SOUP DU JOUR MP

LENTILS DU PUY, Chèvre, Tomato-Basil Salsa 18

WILD AHI TARTARE (FIJI), Avocado, Yuzu Tobiko, Microgreens, Ponzu Sauce, Hand-cut Chips 3 oz. 24 / 6 oz. 38

WILD CRAB CAKES (Maryland), Microgreens & Rémoûlade 22 / (entrée portion) 36

SAUTÉED SHRIMP, Spicy Garlic Butter, Chili Oil, Lemon 20

BABY ARTICHOKE CROSTINI, Burrata, Currant-Pine Nut Relish, Parmigiano 20

TOMATO TARTE TATIN, Puff Pastry, Tomato Confit, Chèvre, Tapenade, Pesto 19

SALMON CARPACCIO, Avocado, Tobiko, Onions, Microgreens, Sesame-Ponzu 24

SALADS

BUTTER LETTUCE, Herbs, Pine Nuts, Balsamic Vinaigrette 14 [Warm Chèvre +3 ; Bacon +2]

QUINOA SALAD, Arugula, Cucumber, Tomato, Olives, Feta, Champagne Vinaigrette 18

ROASTED BEET, Arugula, Humboldt Fog Chèvre, Avocado, Pistachio, Balsamic Vinaigrette 18 / + Trout 22 / + Chicken 26

CLASSIC GREEK SALAD, Cucumber, Tomato, Olives, Onion, Capers, Champagne Vinaigrette 18 / + Chicken 26 / + Salmon 32

MAIN DISHES

LASAGNA, Eggplant, Mozzarella, Ricotta, Basil, Marinara 26

PASTA RIBBONS & MEATBALLS, Wagyu Meatballs, Roasted Spicy Bacon Marinara, Burrata, Pesto 35

PASTA RIBBONS & PESTO, Grilled Salmon, Asparagus, Mushrooms, Parmigiano 36

BUTTERNUT SQUASH RISOTTO, Roquefort, Brussels Sprouts, Porcini & Cremini Mushrooms, Spiced Pecans, Sage 30

ORGANIC QUINOA, Roasted Vegetables, Almonds, Feta, Olives, Sweet Pepper Coulis 26 / + Chicken/Tofu 34 / + Salmon 40

CHICKEN FILET BREAST PAILLARD, Chimichurri, Roasted Corn Fregola, Porcini Mushroom Sauce 32

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

WILD YELLOWFIN TUNA (Fiji), Sesame, Spinach, Soybean, Ponzu 46

WAGYU BURGER, Comté Cheese, Butter Lettuce, Bacon, Teriyaki Onions & Mushrooms 25 / + Avocado 28

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

PRIME BRANDT FARMS FLAT IRON STEAK (10oz), Roquefort and Herb Butter, Choice of Side 46

PRIME BRANDT FARMS FILET MIGNON (7oz), Bordelaise Sauce, Choice of Side 56

SIDES

Balsamic Sprouts & Bacon / Roasted Carrots & Garlic / Baby Artichokes & Lemon / Smashed Potatoes & Herb Salsa
Cauliflower au Gratin / Asparagus & Balsamic / String Beans & Almonds / Fries & Aioli / 12 each

Extra bread 1.50 each; Any additional request - Olive Oil & Balsamic, Butter, or Pesto +1

*We cook with only fresh organic meats; no hormones, antibiotics, or freezing. We source fresh wild fish DAILY
a 20% Gratuity is requested and appreciated for parties of 5 or more*