

caprice

NYE 2021 LIMITED MENU

FIRSTS

FRENCH ONION SOUP 15

WILD AHI TARTARE (FIJI), Avocado, Yuzu Tobiko, Hand-Cut Chips 20

BABY SQUID & Lemon Butter Served Over Polenta 19

WILD CRAB CAKES (Maryland), Microgreens & Rémoulade 19

SAUTÉED SHRIMP, Spicy Garlic Butter, Lemon 15

TOMATO TARTE TATIN, Puff Pastry, Tomato Confit, Chèvre, Olives, Pesto 15

GIANT WILD SHRIMP COCKTAIL, House-Made Cocktail Sauce, Lemon Zest 20

SALADS

CLASSIC GREEK SALAD, Tomato, Cucumber, Olives, Capers, Feta, Lemon-Herb Vinaigrette 14

ROQUEFORT SALAD, Asian Pear, Beets, Walnuts, Belgian Endive, Balsamic 15

MAIN DISHES

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

PASTA RIBBONS & MEATBALLS, Wagyu Meatballs, Roasted Tomato Marinara, Burrata Mozzarella 27

PASTA RIBBONS & PESTO, Grilled Salmon, Asparagus, Mushrooms, Parmigiano 30

BUTTERNUT SQUASH RISOTTO, Grilled Shrimp, Roquefort, Brussels Sprouts, Mushrooms, Pecans, Sage 36

ORGANIC QUINOA, Vegetables, Almonds, Feta, Olives, Sweet Pepper Coulis [Chicken +5; Salmon +12] 24

CRISPY KUROBUTA PORK CHOP, Broccolini, Gremolata Butter, Lemon 32

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 42

LAMB CHOPS (Australia), Quinoa, Chimichurri, Olive Tapenade 44

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

*We cook with only fresh organic meats; no hormones, antibiotics, or freezing. 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*