

# caprice

GRADUATION WEEKEND DINNER MENU 2023

## FIRSTS

### SOUP DU JOUR 12

**WILD AHI TARTARE (FIJI)**, Avocado, Yuzu Tobiko, Hand-Cut Chips 20 / 37

**BABY SQUID** & Lemon Butter Served Over Polenta 20

**WILD CRAB CAKES (Maryland)**, Microgreens & Rémoulade 20

**SAUTÉED SHRIMP**, Spicy Garlic Butter, Lemon 16

**BABY ARTICHOKE CROSTINI**, Burrata, Currant-Pine Nut Relish, Parmigiano 17

**PROSCIUTTO CROSTINI**, Burrata, Green Peas, Asian Pear, Parmigiano 18

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

## SALADS

**BUTTER LETTUCE**, Herbs, Pine Nuts, Balsamic Vinaigrette 12

**CLASSIC GREEK SALAD**, Tomato, Cucumber, Olives, Capers, Feta, Lemon-Herb Vinaigrette 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 36

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

**CHICKEN BREAST**, Wrapped in Prosciutto, Parmigiano, Pesto & Sage, Charred Corn Fregola, Porcini Mustard 32

**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 44

**PRIME BRANDT FARMS FILET MIGNON (7oz)**, Bordelaise Sauce, Choice of Side 54

## SIDES

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

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

*Thank you for joining us, and congratulations graduates!*