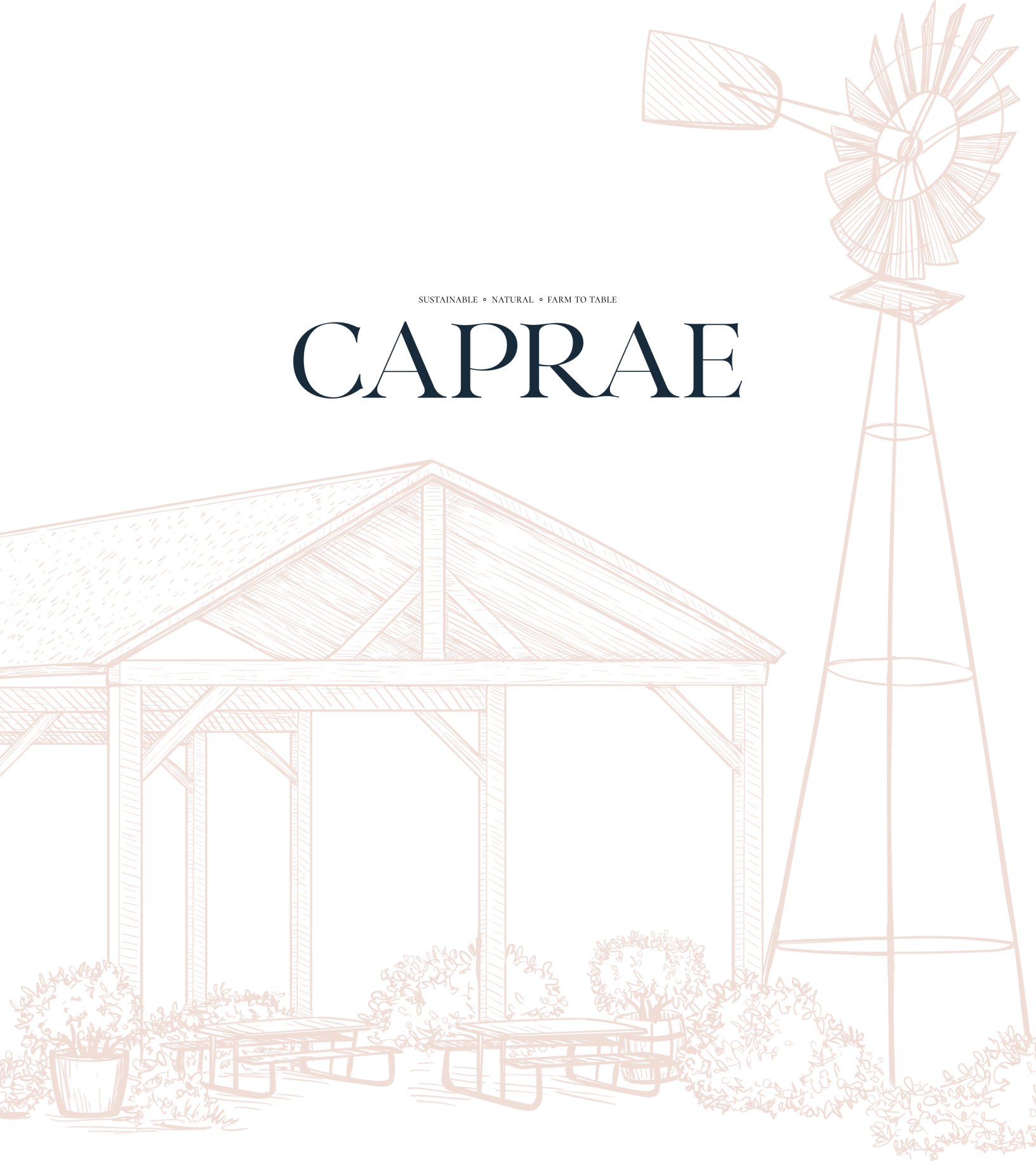




SUSTAINABLE • NATURAL • FARM TO TABLE

CAPRAE



CHEF GARRON SANCHEZ

DINNER

PLATES

BRUSSEL SALAD / 15

shaved brussel sprouts, dried cranberries, chevre, puffed wild rice, apple cider vinaigrette

WINTER GREENS WALDORF / 17

frisee, endive, radicchio, purple kale, watermelon radish, honey crisp apple, celery, candied pecans, roasted grapes, creamy citrus vinaigrette

CURRIED CAULIFLOWER / 16

madras rubbed roasted cauliflower, spicy green coconut curry, crunchy chickpeas, goat yogurt, pickled aji dulce pepper

BUTTERNUT SQUASH SOUP / 12

pomegranate seeds, toasted pepitas, creme fraiche, fines herbs

TUNA CRUDO / 18

avocado mousse, black garlic vinegarett, mandarin oil, chili crisp, burnt tortilla salt

MAINS

BRAISED SHORT RIB / 36

spaghetti squash, rainbow chard, toasted pepitas, creme fraiche, beef jus

BLACK GARLIC AND MAPLE

PORK CHOP / 38

Kilgus farmstead center cut bone-in pork chop, braised greens, farro, roasted apple

CRAB CAVATELLI / 45

house made cavatelli, jumbo lump blue crab, saffron cream, arugula

ABUNDANT PASTURES HALF CHICKEN / 55 (SERVES TWO)

plantain tostones, aji verde, cahokia rice, grilled lime

PANELLE / 30

chickpea fritter, bianco dinapoli palermo sauce, basil pistou, toasted sesame, frisee, feta cheese

FIVE COURSE CHEF'S DINNER ★

85 / PERSON

Enjoy a five-course tasting menu curated by Executive Chef Garron Sanchez, chosen from our current seasonal menu with the occasional special addition.

+45 / ADD WINE PAIRING

All guests at your table must enjoy the chef's choice experience. Ask server for details.

BOARDS

CHARCUTERIE AND CHEESE / 26

cured meats, PFF cheeses, house-made pickled vegetables, jam, olives, mustard, grilled bread, crackers

PRAIRIE FRUITS CHEESE PLATE / 16

PFF cheeses, house-made pickled vegetables, jam, local honey, crackers

BAKED BLOOMY / 17

PFF bloomy rind cheese, grilled focaccia, kumquat marmalade, toasted cashew, local honey, herb salad, pickled fennel

CHÈVRE EN CROUTE / 20

PFF chèvre, puff pastry, Luna's Farm oyster mushroom conserva, olive tapenade, preserved lemon

Please allow additional time to bake from fresh.

An 18% service charge will be included on all checks in support of the entire farm team.

Please inform your server of any dietary restrictions or allergies; consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

DESSERTS

Caprae

PUMPKIN POT DE CRÈME | 9

maple whip, candied pecans, maldon salt

BANANA BREAD | 11

paw paw gelato, praline pecans, cajeta

ELDERBERRY TART | 8

multigrain crust, elderberry, raspberry

GOAT'S MILK GELATO

ask server for flavor and pricing

DESSERT WINES

VIN SANTO

Trebbiano, Malvasia | Monti in Chianti,
Italy | 2015 | Badia a Coltibuiono | 12

OCCHIO DI PERNICE

Sangiovese | Monti in Chianti, Italy | 2009
| Badia a Coltibuiono | 22

10 YEAR AGED TAWNY PORT

Portal | Vila Nova de Gaia, Portugal | 15

20 YEAR TAWNY PORT

Quinta Do Noval | Pinhão, Portugal | 30

MOSCATO D'ASTI

Moscato | 2023 | The Piedmont Guy |
Piemonte, Italy | 14 / 56

PINETO

Brachetto D'Acqui | Piemonte, Italy | 2009
| Marengo | 15 / 60

DESSERTS

Caprae

PUMPKIN POT DE CRÈME | 9

maple whip, candied pecans, maldon salt

BANANA BREAD | 11

paw paw gelato, praline pecans, cajeta

ELDERBERRY TART | 8

multigrain crust, elderberry, raspberry

GOAT'S MILK GELATO

ask server for flavor and pricing

DESSERT WINES

VIN SANTO

Trebbiano, Malvasia | Monti in Chianti,
Italy | 2015 | Badia a Coltibuiono | 12

OCCHIO DI PERNICE

Sangiovese | Monti in Chianti, Italy | 2009
| Badia a Coltibuiono | 22

10 YEAR AGED TAWNY PORT

Portal | Vila Nova de Gaia, Portugal | 15

20 YEAR TAWNY PORT

Quinta Do Noval | Pinhão, Portugal | 30

MOSCATO D'ASTI

Moscato | 2023 | The Piedmont Guy |
Piemonte, Italy | 14 / 56

PINETO

Brachetto D'Acqui | Piemonte, Italy | 2009
| Marengo | 15 / 60