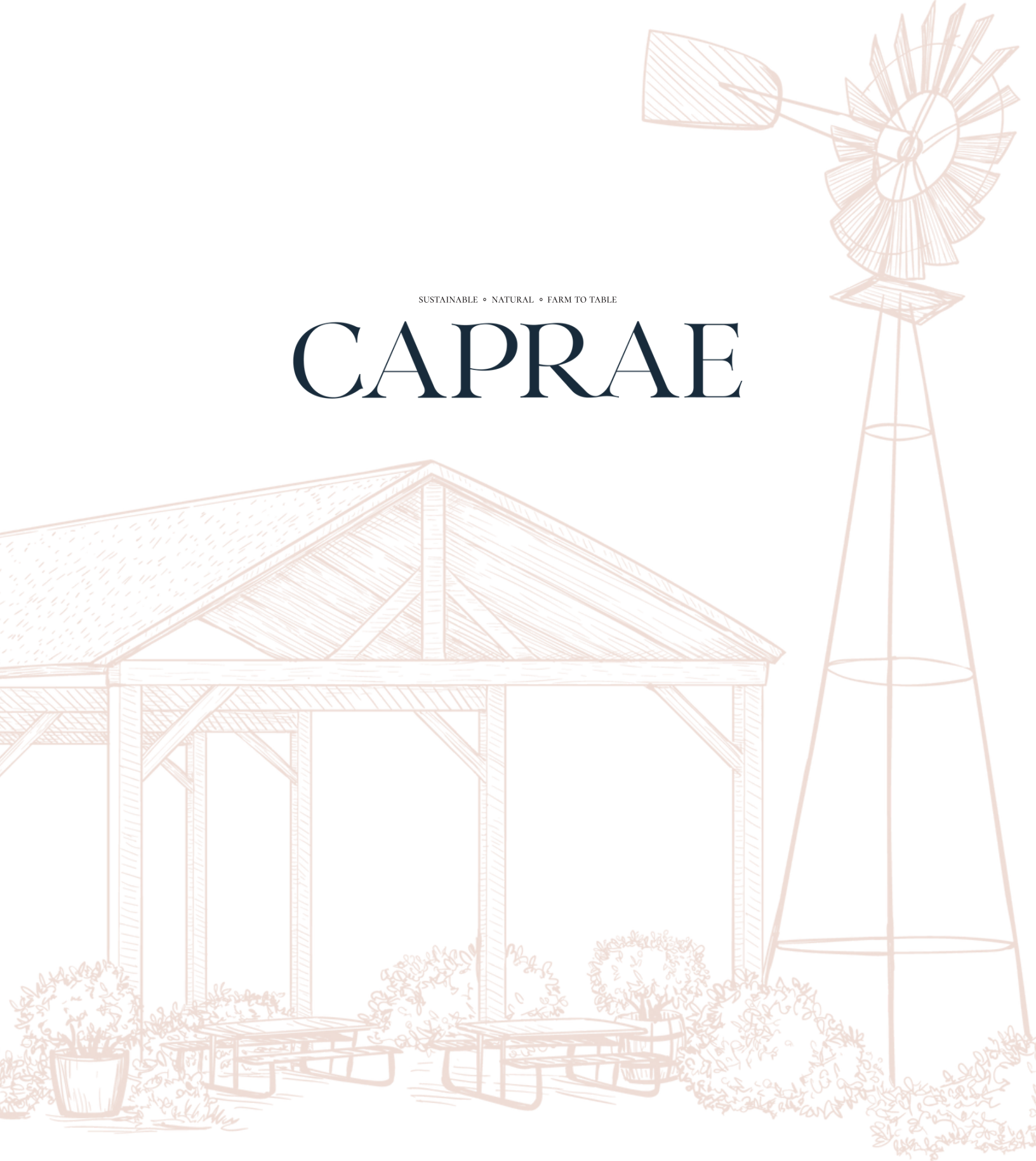




SUSTAINABLE • NATURAL • FARM TO TABLE

CAPRAE



CHEF GARRON SANCHEZ

2025

PLATES

BRUSSEL SALAD / 15

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

CURRIED CAULIFLOWER / 18

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

CURLY KALE SALAD / 17

toasted sunflower seeds, roasted sweet potato, pickled banana pepper, prairie fruits feta, shaved radish, green goddess dressing

ROASTED ACORN SQUASH / 16

salsa macha, crema, spiced pepitas, prairie fruits feta, cilantro

AHI TUNA TOSTADA / 19

shredded cabbage, aji verde, avocado, sweet onion, toasted sesame seeds, shaved jalapeno, radish sprouts

BREAD SERVICE / 14

assorted artisan breads, grilled lemon, roasted farm garlic, marinated artichoke, hand churned butter

MAINS

BRAISED SHORT RIB / 38

potato and herb crusted Kilgus beef, Janie's Mill bloody butcher grits finished with chevre frais, pickled tropea onion, beef jus

ROAST DUCK / 38

bone in confit duck leg and thigh, carrot puree, fig mostarda, duck jus, frisee, herbs

BLACK GARLIC AND MAPLE PORK CHOP / 36

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

MUSHROOM RISOTTO / 34

trumpet royal, maitake, cahokia rice, pecorino romano, chevre frais, fines herbs, soft duck egg, crispy shallot, mushroom brodo, chili crisp

OLIVE OIL POACHED SALMON / 42

cannellini beans, herb pistou, spanish chorizo, cherry tomatoes, burnt onion emulsion

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 2025

PUMPKIN POT DE CRÈME | 9

maple whip, candied hazelnuts, maldon salt

POACHED PEACH | 11

prosecco granita, house made frozen goat yogurt, streusel crumble

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 TAWNY PORT

Quinta Do Noval | Pinhão, 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

