

Caprice bistro

Pour Commencer

French Onion Soup 12

Sliced Onions stewed in Beef Broth topped with Crouton and Melted Gruyere

Soup du Moment (gf) 13

Chef's Seasonal Choice; please ask your server

Salad Meli Melo (gf) 12

Artisan Greens tossed in a Champagne Herb Vinaigrette with Roma Tomatoes, Goat Cheese, and Sliced Red Onions

Salad Cou Rouge (gf) 16

Grilled Romaine topped with Caesar Dressing and Shrimp

Salade Niçoise (gf) 18

Seared Rare Sliced Tuna, Artisan Greens, Hard-boiled Eggs, Green Beans, Cherry Tomatoes, Potatoes, Parmesan, and Niçoise Olives with a Bright Verjus Vinaigrette

Calamari à la Persillade 16

Sautéed Calamari in Butter with Garlic, Shallots, and Parsley

Crêpe Caprice 16

Delicate Crêpes filled with Spinach, Gruyere, Parmesan, and Brie topped with a Mushroom Sauce

Chicken & Mushroom Crêpe 19

Chicken Breast in a Rich Mornay Sauce with Bacon Lardons

Escargots Bordelaise 23

Sautéed Escargots with Candied Yams, Green Apple, Bacon Lardons, and Mushrooms in a Shallot Red Wine Reduction Sauce

Os à Moelle 28

Roasted Bone Marrow served with Oxtail Marmalade, Grilled Bread, and Smoked Salt

Saucisse du Moment — MP

Chefs choice of Wild Game Sausage topped with Seasonal Sauces

Planche de Charcuterie — MP

A selection of Pates, Saucissons, and Cured Meats

Planche de Fromage — MP

A selection of Imported and Domestic Cheeses

Plats Principaux

French Onion Burger 21

Topped with crispy onions, Gruyère Fondue and French Onion Reduction, served with Mac and Cheese Gratin

Penne Ratatouille 24

Tomatoes, Eggplant, Zucchini, Squash, Mushrooms, and Red Peppers served over Penne pasta, tossed in a Garlic White Wine Butter Sauce and finished with Toasted Benne Seeds

Beef Bourguignon 28

Red Wine-braised Beef with Bacon Lardons, Carrots, and Pearl Onions, served over Mashed Potatoes

Poulet à la Moutarde 28

Airline Chicken Breast served with Gnocchi, Sautéed Spinach, and a Creamy Dijon Mustard Sauce

Duck Confit 30

Served with Arugula Salad, Roasted Beets, Golden Raisins, and Toasted Pecans, finished with a Cherry Gastrique

Grilled Lamb Chops 32

Herb-crusted and served with Bordelaise Sauce and Duck Fat Roasted Potatoes

Steak Frites — MP

Served with Butter-braised Asparagus, Mushrooms, and Roma Tomatoes, topped with Bordelaise Sauce and accompanied by Pomme Frites

De La Mer

Mussels "du Jour" (gf) 23

Steamed Mussels in your choice of Marinier, Provençal, or Curry Broth

Waterzooi (House Specialty) 27

Cream-based Fish and Seafood Stew with Herbs, Leeks, and Mushrooms

Crispy Skin Salmon 28

Served with Sea Island Blue Grits, Dijon-tossed Corn, and Pea Shoots Salad

Shrimp Provençal 28

Garlic, Shallots, and Tomatoes served over Sea Island Red Pea Succotash with a Tarragon Cream Sauce

Trout Almondine 29

Served with Red Pea Hoppin' Jon, Brown Butter, and Toasted Almonds

La Pêche du Chef (Chef's Catch) — MP

Served with Sea Island Red Pea Succotash, Micro Green Salad, and Parsley Garlic Butter