



MOTHER'S DAY LUNCH

Caprice bistro

\$30 PER PERSON

Starters

(Choice of one)

Tomato Basil Soup

Blackberry Spring Salad

Toasted pecans, goat cheese, red onions, tomatoes tossed in Balsamic dressing

Saucisse Du Moment

Chef's Choice

Crepe Caprice

Delicate Crepes filled with spinach, gruyère parmesan, and brie topped with a Mushroom Sauce

Entrées

(Choice of one)

Sweet & Savory French Toast

Herb batter, with hot honey and fresh berries

Pate Cornichon

Toasted baguette served with cornichons, sliced onions, spicy mustard, and fresh arugula

Croquet Madame

Béchamel, sliced ham, and Gruyère cheese on toasted brioche, topped with a fried egg and served with frites

French Onion Burger

French onion reduction, melted Gruyère, and crispy onions on a toasted onion roll, served with frites

Smoked Salmon Croissant

Dill crème fraîche with arugula and tomato, served with a small house salad

Pork Cheek Ragù

Slow-braised pork cheeks with caramelized onions, pappardelle pasta, and a toasted baguette

Beef Bourguignon

House-made classic with braised beef, carrots, pearl onions, and bacon lardons

Desserts

(Choice of one)

Chocolate Mousse Cake

Raspberry drizzle, powdered sugar

Vanilla Crème Brûlée

Flourless Torte

Gluten free, chocolate drizzle



MOTHER'S DAY DINNER

Caprice bistro

\$65 PER PERSON

Starters

(Choice of one)

She Crab Soup

A rich, creamy classic made with lump crab, a touch of sherry, delicate crab roe, and finished with cream

Blackberry Spring Salad

Blackberry Spring Salad with arugula, pecans, goat cheese, red onion, tomatoes, and balsamic dressing

Escargot

Classic French escargot in garlic butter with shallots, white wine, and lemon salt

Sautéed Calamari

Sautéed calamari with garlic and shallots in butter, finished with lemon, parsley, and lemon salt

Entrées

(Choice of one)

Crispy Skin Salmon

Crispy skin salmon served over heirloom blue grits with a pea and corn shoot salad, finished with a Dijon vinaigrette

Pan Seared Duck Breast

Pan-seared duck breast served with sweet potato purée, haricot verts, and a blackberry demi-glace

Poulet à la Moutarde

Airline chicken breast served with stuffed gnocchi and spinach, finished in a creamy Dijon sauce

Pork Pork Cheek Ragu

Slow-braised pork with caramelized onions, pappardelle pasta, and toasted garlic bread

Bouillabaise

Tomato-based fish and seafood stew served with garlic rouille and toasted baguette

Desserts

(Choice of one)

Chocolate Mousse Cake

Raspberry drizzle, powdered sugar

Vanilla Crème Brûlée

Flourless Torte

Gluten free, chocolate drizzle