

SUSTAINABLE ◦ NATURAL ◦ FARM TO TABLE

# CAPRAE



WINTER

2025



"The greatest delight which the fields and woods minister is the suggestion of an occult relation between man and the vegetable.

I am not alone and unacknowledged."

*Ralph Waldo Emerson*

### **Local Partners**

Janie's Mill, Sola Gratia, Down at the Farms, Kilgus Farmstead, The Little Farm Co,  
Central Illinois Bakehouse, Abundant Pastures, Red Bear Provisions

### **GARRON SANCHEZ**

*Executive Chef*

### **PLATES**

#### **BUTTERNUT SQUASH SOUP / 12**

pomegranate seeds, crème fraiche, chervil, spiced pepitas

#### **SHAVED BRUSSEL SALAD / 15**

puffed wild rice, PFF chèvre, dried cranberries, cider vinaigrette

#### **BEET SALAD / 17**

chioggia, ruby, and golden beets, harvest loaf crisp, chèvre mousse, pistachio brittle, herb oil

#### **SQUASH TAHINI TOAST / 11**

candy roaster squash, sesame seeds, pomegranate molasses, cilantro

#### **BBQ CARROTS / 12**

buttermilk dressing, pistachio dukkah, dill

#### **DELICATA SQUASH / 12**

piri piri sauce, PFF feta, cashew, maple

### **MAINS**

#### **PUMPKIN TAMALES / 29**

duck confit, mole negro, lime crema, PFF feta, pepitas, cilantro

#### **DUCK CASSOULET / 38**

duck breast, white beans, bacon, duck foie gras sausage, currant

#### **BRAISED SHORT RIB / 36**

creamy chèvre polenta, crispy shallot rings, *MadHouse* dark malt vinegar

#### **CHICKEN ROULADE / 35**

boneless hind quarter stuffed with green chicken chorizo, white bean puree, chimichurri, lemon coriander turnips, watercress

### **FOUR COURSE CHEF'S DINNER ★**

#### **65 / PERSON**

Enjoy a four-course tasting menu curated by Executive Chef Garron Sanchez, chosen from our current seasonal menu with the occasional special addition. Starter, first, entree, and dessert included.

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

### **BOARDS**

#### **PRAIRIE FRUITS CHEESE PLATE / 16**

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

#### **CHARCUTERIE AND CHEESE / 26**

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

#### **BAKED BLOOMY / 17**

PFF cheese, grilled focaccia, d'anjou pear, pickled fennel, herb salad, praline pecans, honey

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.