

LA CAVE

WINE & FOOD HIDEAWAY

FROM THE SEA

- *Thai Snapper Ceviche, Asian Pear, Habañero – 17
- *Salmon Sashimi Tostada, Pickled Red Onions
Sesame Soy Dressing – 17
- Jumbo Lump Crab Lettuce Cups, Citrus Segments – 17
- *Crispy Ahi Tuna, Soybean Wasabi – 19
- *Cajun Spiced Sea Scallops, Crispy Prosciutto, Braised
Greens – 21
- Crab Ravioli, Ricotta, Arugula, Tomatoes,
Lemon Butter – 18

FROM THE FARM

- Braised Short Rib, Corn Puree, Pickled Vegetables – 25
- *Beef Carpaccio, Mushrooms, Capers, Truffle Aioli – 17
- Bacon Wrapped Dates, Blue Cheese Fondue – 15
- "Bacon and Egg" Fettuccine, Prosciutto,
Sunny Side Egg – 17
- Cavatelli Pasta, Tomatoes, Lemon, Basil – 17
- Warm Salt-Roasted Beets, Whipped Goat Cheese,
Pistachio – 14

FROM THE OVEN

- Tomato, Micro Mozzarella, Caper Flatbread – 17
- Mexican Street Corn, Cotija Cream, Tapatio Aioli Flatbread – 18
- Chorizo, Italian, Andouille Sausage Flatbread – 19
- *Beef Filet, Caramelized Onions, Mushrooms, Blue Cheese Flatbread – 20
- Chicken, Thai Basil, Sweet and Sour Chili, Red Onion, Garlic Aioli Flatbread – 20

FROM THE GARDEN

- Beet and Burrata Salad, Arugula, Dijon Vinaigrette – 15
- Baby Kale Salad, Shaved Apple, Goat Cheese, Almond Vinaigrette – 14
- Gorgonzola Salad, Bibb Lettuce, Pickled Onions, Crispy Prosciutto – 14
- La Cave Caesar Salad, Prosciutto, Lemon Anchovy Dressing – 14
- Three Bean Salad, Avocado, Roasted Artichokes, Ice Wine Vinaigrette – 13
- Truffle Mushroom Grits, Pecorino – 13
- Onion Soup, Puff Pastry, Gruyère Cheese – 13

FROM THE GRILL

- Moroccan Chicken Skewers, Pear Chutney, Tzatziki, Pita – 18
- *Pacific Halibut, Broccoli, Togarashi Butter – 21
- *American Wagyu Skirt Steak, Baby Zucchini, Truffle Gremolata – 27
- Shrimp, Shishito Peppers, Crispy Garlic, Orange Glaze – 21
- Charred Octopus, Crispy Fingerling Potatoes, Fava Bean Purée – 23
- *Mini Burgers, Chipotle Mayo, Mushroom Duxelle – 17
- *Blackened Salmon, Ginger Marmalade, Shaved Baby Carrots – 22
- *Beef Filet Crostini, Blue Cheese, Truffle Cream – 24

FROM THE SIDE – 11 each

- Mushroom, Brussels Sprouts, Yuzu
- Grilled Asparagus, Lemon, Olive Oil
- Broccoli, Togarashi Butter
- Mexican Style Street Corn
- Truffle Fries, Parmesan, Chives (+4)
- Shishito Peppers, Orange Glaze

FROM THE BUTCHER – 9 each

Sopressata • Salumi Wagyu • Coppa • Prosciutto di Parma

FROM THE COW, SHEEP, OR GOAT - 9 each

- Mahón · C
- Saint André · C
- Pecorino Fresco · S
- P'tit Basque · S
- Truffle Tremor · G
- Aged Gouda Landana · C

CHARCUTERIE BOARD:

3 MEATS & 3 CHEESES – 44

*Consumption of raw and undercooked MEAT, POULTRY, SEAFOOD, SHELLSTOCK, or EGGS may increase your risk of food-borne illnesses.

FOR THE SWEET TOOTH

- S'mores Flatbread – 13
- Chocolate Mousse Cake, Powdered Berries
Chocolate Tuile – 10
- Beignets, Berry Jam, Crème Anglaise,
Chocolate – 10
- Trio of Seasonal Ice Cream and Sorbet – 10

Vegan, Vegetarian & Allergen Menu available upon request

**All desserts are made in a facility that processes nuts. For specific allergy information, please inquire with your server

For a Good Time Call Restaurant Events at 702.770.2251

Executive Chef William DeMarco

