

LA CAVE

WINE & FOOD HIDEAWAY

FROM THE SEA

- *Salmon Sashimi Tostada, Pickled Red Onions
Sesame Soy Dressing – 17
- * Ahi Tuna, Avocado, Cilantro, Spicy Mayo – 17
- Chicken and Caviar, Chilled Crispy Wings,
Crème Fraiche – 29
- Jumbo Lump Crab Lettuce Cups, Citrus Segments – 17
- *Sea Scallop Benny, Chorizo, Sunny Side Quail Egg,
Chipotle Hollandaise – 19
- Crab Ravioli, Ricotta, Arugula, Lemon Butter – 18

FROM THE FARM

- Bone Marrow, Onion Jam, Chimichurri, Baguette – 17
- *Beef Carpaccio, Mushrooms, Capers, Truffle Aioli – 17
- Baked Meatball, Creamy Polenta, House Marinara – 14
- Bacon Wrapped Dates, Blue Cheese Fondue – 15
- *"Bacon and Egg" Fettuccine, Crispy Prosciutto,
Sunny Side Egg – 17
- Short Rib Tacos, Avocado Crema, Tomato, Cilantro – 17
- Warm Salt-Roasted Beets, Whipped Goat Cheese,
Pistachio – 14

FROM THE OVEN

- Tomato, Micro Mozzarella, Caper Flatbread – 17
- *Crispy Pancetta, Black Tuscan Kale, Red Onion, Poached Egg Flatbread – 18
- Chorizo, Italian, Andouille Sausage, Pepperoncini Flatbread – 19
- *Beef Filet, Caramelized Onion, Mushroom, 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 Onion, Crispy Prosciutto – 14
- La Cave Caesar Salad, Prosciutto, Lemon Anchovy Dressing – 14
- Three Bean Salad, Avocado, Roasted Artichoke, Ice Wine Vinaigrette – 13
- Potato Croquette, Raclette Fondue, Toasted Garlic – 14
- Onion Soup, Puff Pastry, Gruyère Cheese – 13

FROM THE GRILL

- *Wild King Salmon, Corn Purée, Balsamic Mushroom – 22
- Moroccan Chicken Skewers, Pear Chutney, Tzatziki, Pita – 18
- *Prime Flat Iron Steak, Blueberry Glaze, Truffle, Mushroom, White Polenta – 27
- Prawns, Baby Zucchini Purée, Shaved Asparagus, Lemon-Oregano Vinaigrette – 21
- *Pacific Halibut, Broccolini, Togarashi Butter – 21
- Charred Octopus, Crispy Fingerling Potatoes, Fava Bean Purée – 23
- *Mini Burgers, Chipotle Mayo, Mushroom Duxelle – 17
- *Beef Filet Crostini, Blue Cheese, Truffle Cream – 24

FROM THE SIDE – 11 each

- Mushroom, Brussels Sprout, Yuzu
- Truffle, Mushroom, White Polenta
- Truffle Fries, Parmesan, Chive (+4)
- Broccolini, Togarashi Butter

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

