

# 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, 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 – 18
- 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 • Felino • 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

