

LA CAVE

WINE & FOOD HIDEAWAY

FROM THE SEA

- *Chilled Ahi Tuna**, *Lemon Risotto Cake, Basil Aioli* – 17
Jumbo Lump Crab Lettuce Cups, *Citrus Segments* – 18
***Salmon Sashimi Tostada**, *Pickled Red Onions
Sesame Soy Dressing* – 17
Chicken & Caviar, *Chilled Wings, Crème Fraiche* – 29
***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 Meatballs, *Creamy Polenta, Basil,
House-made Marinara* – 14
Bacon Wrapped Dates, *Blue Cheese Fondue* – 15
***"Bacon & Egg" Fettuccine**, *Crispy Prosciutto,
Sunny Side Egg* – 17
Short Rib Tacos, *Avocado Crema, Tomato, Cilantro* – 19

FROM THE OVEN

- Tomato Flatbread**, *Micro Mozzarella, Capers, Basil Oil* – 17
Crispy Eggplant Parmesan Flatbread, *Tomato Olive Tapenade* – 17
Three Sausage Flatbread, *Chorizo, Italian, Andouille Sausage, Pepperoncini* – 19
***Beef Filet Flatbread**, *Caramelized Onion, Mushroom, Blue Cheese* – 20
Chicken Flatbread, *Thai Basil, Sweet & Sour Chili, Red Onion, Garlic Aioli* – 20

FROM THE GARDEN

- Beet & 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
Bean & Avocado Salad, *Roasted Artichoke, Haricots Vert, Ice Wine Vinaigrette* – 13
Gnocchi, Golden & Candy Baby Beets, *Maitake Mushroom, Grapefruit Gastrique* – 17
French Onion Soup, *Puff Pastry, Gruyère Cheese* – 13
Warm Salt-Roasted Beets, *Whipped Goat Cheese, Pistachio* – 14

FROM THE GRILL

- *Wild Salmon**, *Corn Purée, Balsamic Mushroom* – 22
Moroccan Chicken Skewers, *Pear Chutney, Tzatziki, Pita* – 18
***Prime Flat Iron Steak**, *Blueberry Glaze, Truffle Mushroom Grits, Pecorino* – 27
Shrimp, *Baby Zucchini Purée, Shaved Asparagus, Lemon-Oregano Vinaigrette* – 21
***Pacific Sea Bass**, *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 MARKET – 9 each

FROMAGE

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

BUTCHER

- Soppressata • P*
Salumi Wagyu • C
Felino • P
Prosciutto di Parma • P

FROM THE SIDE – 11 each

- Roasted Baby Beets, Braised Greens*
Truffle Mushroom Grits, Pecorino
Grilled Asparagus, Fresh Lemon
Mushroom, Brussels Sprout, Yuzu
Broccolini, Togarashi Butter
Truffle Fries, Parmesan, Chive (+4)

For a Good Time, Call Restaurant Events at 702.770.2251

Executive Chef William DeMarco

*Consumption of raw and undercooked meat, poultry, seafood, shellfish stock, or eggs may increase your

risk of food-borne illnesses.

CHARCUTERIE BOARD 3 & 3 – 44

Served with honey, whole grain mustard, nuts,
toasted crostini, apples

