

LA CAVE

WINE & FOOD HIDEAWAY

VEGETARIAN

- French Onion Soup**, *Puff Pastry, Gruyère Cheese* – 13
Bean & Avocado Salad, *Roasted Artichoke, Haricots Vert, Ice Wine Vinaigrette* – 13
Ricotta Gnocchi, *Brown Butter, Sage* – 17
Beet & Burrata Salad, *Arugula, Dijon Vinaigrette* – 15
Crispy Eggplant Parmesan Flatbread, *Tomato Olive Tapenade* – 18
Warm Salt-Roasted Beets, *Whipped Goat Cheese, Pistachio* – 14
Truffle Mushroom Grits, *Pecorino* – 11

VEGAN

- White Bean & Artichoke "Crab" Cake**, *Romesco, Apple, Arugula Salad* – 14
Impossible™ Sliders, *Caramelized Onions, Sweet Chili, Arugula* – 15
Warm Salt-Roasted Beets, *Vegan Cheese, Pistachio* – 13
Tofu Meatballs, *Marinara, Almond Cream* – 14
Fettuccine, *Lemon Herb Vinaigrette, Tomatoes* – 16
Gardein™ Chick'n, *Baby Zucchini Purée, Lemon Caper* – 17

FISH & SHELLFISH-FREE

- Chicken Flatbread**, *Thai Basil, Sweet & Sour Chili, Red Onion, Garlic Aioli* – 21
Baby Kale Salad, *Shaved Apple, Goat Cheese, Almond Vinaigrette* – 15
Warm Salt-Roasted Beets, *Whipped Goat Cheese, Pistachio* – 14
Short Rib Tacos, *Avocado Crema, Tomato, Cilantro* – 19
***Beef Filet Crostini**, *Blue Cheese, Truffle Cream* – 26
Crispy Eggplant Parmesan Flatbread, *Tomato Olive Tapenade* – 18
Tomato Flatbread, *Micro Mozzarella, Capers, Basil Oil* – 18
Moroccan Chicken Skewers, *Pear Chutney, Tzatziki, Pita* – 19
Baked Meatballs, *Creamy Polenta, House-made Marinara* – 15
Ricotta Gnocchi, *Brown Butter, Sage* – 17
***Prime Flat Iron Steak**, *Blistered Green Beans, Roasted Shallots, Au Poivre Sauce* – 27
***"Bacon & Egg" Fettuccine**, *Crispy Prosciutto, Sunny Side Egg* – 17
***Bacon Wrapped Dates**, *Blue Cheese Fondue* – 15
***Mini Burgers**, *Chipotle Mayo, Mushroom Duxelle* – 18
Three Sausage Flatbread, *Chorizo, Italian, Andouille Sausage, Pepperoncini* – 21

GLUTEN-FREE

(Not Applicable for Celiac Guests)

- Shrimp**, *Fingerling Potatoes, Piquillo Peppers, Roasted Garlic* – 21
Beet & Burrata Salad, *Arugula, Dijon Vinaigrette* – 15
***Hamachi & Tuna Crudo** *Pickled Cucumber, Truffle Ponzu* – 17
***Wild Salmon**, *Corn Purée, Balsamic Mushrooms* – 23
***Bacon Wrapped Dates**, *Blue Cheese Fondue* – 15
Warm Salt-Roasted Beets, *Whipped Goat Cheese, Pistachio* – 14

DAIRY-FREE

- ***Salmon Sashimi Tostada**, *Pickled Red Onions, Sesame Soy Dressing* – 17
Bone Marrow, *Onion Jam, Chimichurri, Baguette* – 17
Tofu Meatballs, *Marinara, Almond Cream* – 14
Jumbo Lump Crab Lettuce Cups, *Citrus Segments* – 19
Bean & Avocado Salad, *Roasted Artichoke, Haricots Vert, Ice Wine Vinaigrette* – 13
White Bean & Artichoke "Crab" Cake, *Romesco, Apple, Arugula Salad* – 14

Please advise your server about any allergies or restrictions and ask about our modified options.

*Consumption of raw and undercooked meat, poultry, seafood, shellfish stock, or eggs may increase your risk of food-borne illnesses.



For a Good Time, Call Restaurant Events at 702.770.2251

Executive Chef William DeMarco



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