

LA CAVE

WINE & FOOD HIDEAWAY

FROM THE SEA

***Hamachi & Tuna Crudo** *Pickled Cucumber,
Truffle Ponzu* – 17

Jumbo Lump Crab Lettuce Cups, *Citrus Segments* – 19

***Diver Sea Scallop**, *Polenta Cake, Shrimp Sauce
Trumpet Mushroom* – 19

***Salmon Sashimi Tostada**, *Pickled Red Onions
Sesame Soy Dressing* – 17

Crab Ravioli, *Ricotta, Arugula, Lemon Butter* – 19

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* – 15

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* – 18

Crispy Eggplant Parmesan Flatbread, *Tomato Olive Tapenade* – 18

Three Sausage Flatbread, *Chorizo, Italian, Andouille Sausage, Pepperoncini* – 21

Artisan Pepperoni Flatbread, *Sliced Roma Tomato, Marinara* – 19

***Beef Filet Flatbread**, *Caramelized Onion, Mushroom, Blue Cheese* – 21

Chicken Flatbread, *Thai Basil, Sweet & Sour Chili, Red Onion, Garlic Aioli* – 21

FROM THE GARDEN

Beet & Burrata Salad, *Arugula, Dijon Vinaigrette* – 15

Baby Kale Salad, *Shaved Apple, Goat Cheese, Almond Vinaigrette* – 15

Gorgonzola Salad, *Bibb Lettuce, Pickled Onion, Crispy Prosciutto* – 15

La Cave Caesar Salad, *Prosciutto, Lemon Anchovy Dressing* – 15

Bean & Avocado Salad, *Roasted Artichoke, Haricots Vert, Ice Wine Vinaigrette* – 13

Ricotta Gnocchi, *Brown Butter, Sage* – 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* – 23

Moroccan Chicken Skewers, *Pear Chutney, Tzatziki, Pita* – 19

***Prime Flat Iron Steak**, *Blueberry Glaze, Truffle Mushroom Grits, Pecorino* – 27

Shrimp, *Fingerling Potatoes, Piquillo Peppers, Roasted Garlic* – 21

***Pacific Sea Bass**, *Broccolini, Togarashi Butter* – 23

Charred Octopus, *Crispy Fingerling Potatoes, Fava Bean Purée* – 23

***Mini Burgers**, *Chipotle Mayo, Mushroom Duxelle* – 18

***Beef Filet Crostini**, *Blue Cheese, Truffle Cream* – 26

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

CHARCUTERIE BOARD 3 & 3 – 44

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

FROM THE SIDE – 11 each

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.*

