

LA CAVE

Wine & Food Hideaway

DINNER

FROM THE SEA

Hamachi & Tuna Crudo gf*

pickled cucumber, truffle ponzu

Diver Sea Scallop *

polenta cake, shrimp sauce, trumpet mushroom

Salmon Sashimi Tostada *

pickled red onion, avocado, sesame soy

Crab Ravioli

ricotta, arugula, lemon butter

Jumbo Lump Crab Lettuce Cup gf

citrus segment, lemon vinaigrette

FROM THE FARM

Beef Carpaccio gf*

mushroom, caper, arugula, truffle aioli

Baked Meatballs

veal, pork, pomodoro, parmigiano

Bacon Wrapped Date gf

blue cheese fondue

Cavatelli

ciliegine mozzarella, prosciutto, Calabrian chilies, vodka sauce

Short Rib Taco gf

avocado crema, tomato, cilantro

FROM THE OVEN

Tomato Flatbread V

micro mozzarella, caper, roasted tomato

Crispy Eggplant Parmesan Flatbread V

Calabrian chilies, ricotta

Three Sausage Flatbread

chorizo, Italian, andouille, pepperoncini

Beef Filet Flatbread *

caramelized onion, mushroom, blue cheese

Chicken Flatbread

Thai basil, sweet & sour chili, red onion, garlic aioli

FROM THE GARDEN

Beet & Burrata Salad V gf

arugula, Dijon vinaigrette

Baby Kale Salad V gf

shaved apple, goat cheese, almond vinaigrette

Bibb Salad gf

gorgonzola, pickled onion, crispy prosciutto

La Cave Caesar Salad gf

prosciutto, lemon anchovy dressing

French Onion Soup V

puff pastry, Gruyere

FROM THE GRILL

Octopus gf

sweet potato, baby carrot, za'atar yogurt

Moroccan Chicken Skewer

pear chutney, tzatziki, naan

Sirloin Steak gf*

shishito pepper, shiitake mushroom, salsa verde

Chilean Sea Bass gf*

potato, piquillo pepper, cilantro, roasted garlic

New Zealand Lamb gf*

mascarpone polenta, spinach, garlic, caper

Mini Burger *

arugula, caramelized onion, garlic aioli, mozzarella

Wild Salmon gf*

broccolini, lemon, caper

Beef Filet Crostini *

blue cheese, truffle cream, port wine reduction

Seared Ahi Tuna *

roasted fennel, shishito, spinach, dashi broth

FROM THE SIDE

Truffle Mushroom Grits V gf

pecorino

Crispy Brussels Sprout V gf

gochujang

Baby Carrot V gf

sweet potato, pomegranate

Crushed Fingerling Potato gf

bacon, sour cream

Broccolini V gf

lemon, caper

Truffle Fries V

parmesan, chive

VEGAN

Baby Beet Salad gf

ricotta, arugula, Dijon vinaigrette

Hearts of Palm Crab Cake

garbanzo bean, cherry pepper tartar, apricot chutney

Mushroom Tortellini

roasted garlic, crispy mushroom

Roasted Tomato Risotto gf

broccolini

FROM THE MARKET

Fromage — Saint Andre · Belgium Fontina · Spanish Manchego · Truffle Tremor · Aged Gouda Holland

Butcher — Soppressata · Salumi Wagyu · Duck Prosciutto · Sweet Coppa · Prosciutto di Parma

Charcuterie Board — served with honey, whole grain mustard, bacon onion marmalade, grilled naan, apple

*V Vegetarian · gf Gluten-Free Ingredients (not applicable for guests with celiac) · * Consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*