

# 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* – 17  
**Warm Salt-Roasted Beets**, *Whipped Goat Cheese, Pistachio* – 14

## VEGAN

- White Bean & Artichoke "Crab" Cake**, *Romesco, Apple, Arugula Salad* – 14  
**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* – 20  
**Baby Kale Salad**, *Shaved Apple, Goat Cheese, Almond Vinaigrette* – 14  
**Warm Salt-Roasted Beets**, *Whipped Goat Cheese, Pistachio* – 14  
**Short Rib Tacos**, *Avocado Crema, Tomato, Cilantro* – 19  
**Crispy Eggplant Parmesan Flatbread**, *Tomato Olive Tapenade* – 17  
**Tomato Flatbread**, *Micro Mozzarella, Capers, Basil Oil* – 17  
**Moroccan Chicken Skewers**, *Pear Chutney, Tzatziki, Pita* – 18  
**Baked Meatballs**, *Creamy Polenta, House-made Marinara* – 14  
**Ricotta Gnocchi**, *Brown Butter, Sage* – 17  
**\*Prime Flat Iron Steak**, *Blueberry Glaze, Truffle Mushroom Grits, Pecorino* – 27  
**"Bacon & Egg" Fettuccine**, *Crispy Prosciutto, Sunny Side Egg* – 17  
**\*Bacon Wrapped Dates**, *Blue Cheese Fondue* – 15  
**\*Mini Burgers**, *Chipotle Mayo, Mushroom Duxelle* – 17  
**Three Sausage Flatbread**, *Chorizo, Italian, Andouille Sausage, Pepperoncini* – 19

## GLUTEN-FREE

- Chicken and Caviar**, *Chilled Crispy Wings, Crème Fraiche* – 29  
**Shrimp**, *Baby Zucchini Purée, Shaved Asparagus, Lemon-Oregano Vinaigrette* – 21  
**Beet & Burrata Salad**, *Arugula, Dijon Vinaigrette* – 15  
**\*Wild Salmon**, *Corn Purée, Balsamic Mushrooms* – 22  
**\*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* – 18  
**Bean & Avocado Salad**, *Roasted Artichoke, Haricots Vert, Ice Wine Vinaigrette* – 13  
**White Bean & Artichoke "Crab" Cake**, *Romesco, Apple Arugula Salad* – 14  
**\*Chilled Ahi Tuna**, *Lemon Risotto Cake, Basil Aioli* – 17

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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