

# 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
- Artisan Pepperoni Flatbread, Sliced Roma Tomato, Marinara – 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
- 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 – 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

## CHARCUTERIE BOARD 3 & 3 – 44

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

## 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.

