

LA CAVE

WINE & FOOD HIDEAWAY

FROM THE SEA

- gf* ***Hamachi & Tuna Crudo** Pickled Cucumber,
Truffle Ponzu – 23
- gf* ***Diver Sea Scallop**, Polenta Cake, Shrimp
Sauce Trumpet Mushroom – 22
- ***Salmon Sashimi Tostada**, Pickled Red Onion,
Avocado, Sesame Soy Dressing – 19
- Crab Ravioli**, Ricotta, Arugula, Lemon Butter – 24
- gf* **Jumbo Lump Crab Lettuce Cup**, Citrus
Segment, Lemon Vinaigrette – 24

FROM THE FARM

- gf* ***Beef Carpaccio**, Mushroom, Caper,
Truffle Aioli – 21
- Baked Meatball**, Creamy Polenta, Basil,
House-made Marinara – 16
- gf* **Bacon Wrapped Date**, Blue Cheese Fondue – 16
- V **Fettuccine**, Cacio e Pepe,
Toasted Breadcrumbs – 19
- gf* **Short Rib Taco**, Avocado Crema, Tomato,
Cilantro – 23

FROM THE OVEN

- V **Tomato Flatbread**, Micro Mozzarella, Caper, Roasted Tomato – 23
- V **Eggplant Parmesan Flatbread**, Cherry Pepper, Ricotta – 23
- Three Sausage Flatbread**, Chorizo, Italian, Andouille Sausage, Pepperoncini – 25
- ***Beef Filet Flatbread**, Caramelized Onion, Mushroom, Blue Cheese – 25
- Chicken Flatbread**, Thai Basil, Sweet & Sour Chili, Red Onion, Garlic Aioli – 24

FROM THE GARDEN

- V *gf* **Beet & Burrata Salad**, Arugula, Dijon Vinaigrette – 17
- V *gf* **Baby Kale Salad**, Shaved Apple, Goat Cheese, Almond Vinaigrette – 17
- gf* **Gorgonzola Salad**, Bibb Lettuce, Pickled Onion, Crispy Prosciutto – 17
- La Cave Caesar Salad**, Prosciutto, Lemon Anchovy Dressing – 17
- French Onion Soup**, Puff Pastry, Gruyère Cheese – 16
- V *gf* **Warm Salt-Roasted Beet**, Whipped Goat Cheese, Pistachio – 15

FROM THE GRILL

- gf* ***Wild Salmon**, Broccolini, Lemon, Caper – 29
- Moroccan Chicken Skewer**, Pear Chutney, Tzatziki, Pita – 26
- gf* ***Prime Flat Iron Steak**, Crushed Fingerling Potato, Au Poivre Sauce – 34
- gf* **Shrimp**, Potato, Piquillo Pepper, Cilantro, Roasted Garlic – 29
- gf* ***Chilean Sea Bass**, Cacciatore Style, Tomato, Castelvetrano Olives, Roasted Peppers – 31
- gf* **Charred Octopus**, Crispy Potato, Fava Bean Puree – 29
- ***Mini Burger**, Chipotle BBQ, Bacon Onion Marmalade, Cheese – 24
- ***Beef Filet Crostini**, Blue Cheese, Truffle Cream – 34
- gf* **Seared Ahi Tuna**, Cream Spinach, Port Wine Reduction – 29

FROM THE SIDE – 14 EACH

- V *gf* Truffle Mushroom Grits, Pecorino
- V *gf* Gouda Creamed Spinach
- gf* Crushed Fingerling Potato, Bacon, Sour Cream
- V *gf* Crispy Brussels Sprout, Gochujang
- V *gf* Broccolini, Lemon, Caper
- V Truffle Fries, Parmesan, Chive (+4)

FROM THE MARKET – 11 each

FROMAGE

- Saint André • C
- Belgium Fontina • C
- Spanish Manchego • S
- Truffle Tremor • G
- Aged Gouda Holland • C

BUTCHER

- Soppressata • P
- Salumi Wagyu • C
- Sweet Coppa • P
- Prosciutto di Parma • P

CHARCUTERIE BOARD 3 & 3 – 46

Served with honey, whole grain mustard, bacon onion marmalade, toasted pita, apples

VEGAN

(not applicable for guests with soy allergy)

- Roasted Tomato Risotto**, Broccolini – 23
- Impossible™ Tacos**, Pico de Gallo, Avocado
Almond Crema – 21
- Fettuccine**, Roasted Garlic, Chili, Onion – 19
- Pita**, Hummus, Tzatziki, Baba Ghanoush – 16
- Baby Beet Salad**, Ricotta, Arugula,
Dijon Vinaigrette – 17
- Hearts of Palm Crab Cake**, Garbanzo Bean, Cherry
Pepper Tartar, Apricot Chutney – 21

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



V Vegetarian
gf Gluten Free Ingredients
(not applicable for guests with celiac)