

LA CAVE

WINE & FOOD HIDEAWAY

FROM THE SEA

- gf* ***Hamachi & Tuna Crudo** Pickled Cucumber,
Truffle Ponzu – 24
- ***Diver Sea Scallop**, Polenta Cake, Shrimp Sauce
Trumpet Mushroom – 24
- ***Salmon Sashimi Tostada**, Pickled Red Onion,
Avocado, Sesame Soy Dressing – 21
- Crab Ravioli**, Ricotta, Arugula, Lemon Butter – 24
- gf* **Jumbo Lump Crab Lettuce Cup**, Citrus
Segment, Lemon Vinaigrette – 29

FROM THE FARM

- gf* ***Beef Carpaccio**, Mushroom, Caper,
Arugula, Truffle Aioli – 21
- Baked Meatball**, Creamy Polenta, Basil,
House-made Marinara – 18
- gf* **Bacon Wrapped Date**, Blue Cheese Fondue – 17
- V* **Pipe Rigate**, Ciliengine Mozzarella, Prosciutto,
Chili Flakes – 22
- gf* **Short Rib Taco**, Avocado Crema,
Tomato, Cilantro – 24

FROM THE OVEN

- V* **Tomato Flatbread**, Micro Mozzarella, Caper, Roasted Tomato – 23
- V* **Crispy Eggplant Parmesan Flatbread**, Calabrian Chilies, 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 – 19
- V gf* **Baby Kale Salad**, Shaved Apple, Goat Cheese, Almond Vinaigrette – 18
- gf* **Gorgonzola Salad**, Bibb Lettuce, Pickled Onion, Crispy Prosciutto – 18
- gf* **La Cave Caesar Salad**, Prosciutto, Lemon Anchovy Dressing – 18
- V* **French Onion Soup**, Puff Pastry, Gruyère Cheese – 16

FROM THE GRILL

- gf* **Octopus**, Sweet Potato, Baby Carrot, Za'atar Yogurt – 29
- Moroccan Chicken Skewer**, Pear Chutney, Tzatziki, Naan – 27
- gf* ***Sirloin Steak**, Shishito Pepper, Shiitake Mushroom, Salsa Verde – 36
- gf* **Chilean Sea Bass**, Potato, Piquillo Pepper, Cilantro, Roasted Garlic – 32
- gf* **New Zealand Lamb**, Mascarpone Polenta, Spinach, Garlic, Caper – 32
- ***Mini Burger**, Chipotle BBQ, Bacon Onion Marmalade, Cheese – 24
- gf* ***Wild Salmon**, Broccolini, Lemon, Caper – 29
- ***Beef Filet Crostini**, Blue Cheese, Truffle Cream, Port Wine Reduction – 36
- gf* **Seared Ahi Tuna**, Roasted Fennel, Shishito, Spinach, Dashi Broth – 29

FROM THE SIDE – 14 EACH

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

FROM THE MARKET – 11 each

FORMAGE

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

BUTCHER

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

CHARCUTERIE BOARD 3 & 3 – 46

Served with honey, whole grain mustard,
bacon onion marmalade, grilled naan, apple

VEGAN

- gf* **Baby Beet Salad**, Ricotta, Arugula,
Dijon Vinaigrette – 17
- Impossible™ Tacos**, Pico de Gallo, Avocado
Almond Crema – 22
- Hearts of Palm Crab Cake**, Garbanzo Bean,
Cherry Pepper Tartar, Apricot Chutney – 24
- Mushroom Tortellini**, Roasted Garlic,
Crispy Mushroom – 21
- gf* **Roasted Tomato Risotto**, Broccolini – 24

*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)