

La Caille

EST. 1975

Appetizers

«Charcuterie Board» 38

Assorted Cured Meats, Local Caputo’s Cheeses, Fig Mostarda, Crostini & Lavash, Olives, Pickled Condiments

«Cast Iron Bourguignon Pie» 28

Diced Beef Tenderloin, Mirepoix, Red Wine Demi, Topped with Puffed Pastry, Fresh Chives

«Coquillages Marinère» 23

Steamed Mussels, White Wine, Lemon, Butter, Parsley, Fennel Curls and Basil Oil Served with Grilled Baguette

«Escargot à la Bourguignon» 25

Chives, Garlic Crostini, Lemon Beurre Blanc

«Chorizo Arancini» 26

Brie Risotto with Lemon, Herbs, Chorizo Meatball Center Diavolo Cream Sauce, Local Micro Salad, Sherry Vinaigrette

Soups & Salads

«Lobster Bisque» 18

Maine Lobster, Crème Fraîche, Sturgeon Caviar, Toasted Brioche

«Soup de Jour» MP

Chef Seasonal Soup

«Granny Smith Apple Arugula Salad» 19



Blood Orange Vinaigrette, Linedeline Goat Cheese, Candied Pistachios, Shaved Fennel

«Beet & Burrata Salad» 24



Handmade Caputo’s Burrata, Crispy Prosciutto, Candy-Striped Beets, Rosé Reduction, Local Microgreens, Pomegranate Seeds

Entrees

«Cioppino» 70

Mussels, Clams, Scallops, Shrimp, Lobster, and Halibut Poached in Lobster and Tomato Broth, Toasted Baguette, Fresh Basil

«Duck Breast» 56

Confit Marble Potato, Pearl Onions, Turnips, Radish, Carrots, Parsnip Purée, Seasonal Gastrique

«House-Made Gnocchi» 44



House-Made Potato Gnocchi, Heart of Palm, Artichoke, Local Mushroom, Seasonal Vegetables, Toasted Walnut, White Wine Butter Reduction

«Poulet Farci à la Ratatouille» 52



Pan Seared Airline Chicken Breast, Goat Cheese Ratatouille Stuffing, Sautéed Swiss Chard, Seared Polenta, Roasted Red Pepper Diavolo

«Whistling Springs Trout Braid» 58



Local Rainbow Trout, Black Lentils, Mirepoix, Seasonal Vegetables, Trout Roe Beurre Blanc, Crispy Trout Skin

«Filet Mignon» 78



7 oz USDA Prime Center-Cut Tenderloin, Local Mushrooms, Thumbelina Carrots, Seasonal Vegetable, Robuchon Potato Puree, Foyot Sauce

«New York Steak Bordelaise» 135



16 oz 35 Day Dry Agred New York Strip, Local Mushroom Bordelaise, Seasonal Vegetable, Pommes Frites

«Lobster Romesco Risotto» 68



Red Pepper Romesco Risotto, Poached Lobster Tail, Roasted Local Cherry Tomatoes, Carrots, Microgreens, Balsamic Reduction

Presented by

Chef Allen Caskey & Tyse Warnecke

22% gratuity added to parties of 6 or more
No more than 3 separate checks per table
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



GLUTEN FREE



CONTAINS NUTS



VEGETARIAN

PLEASE ASK YOUR SERVER FOR ALLERGEN INFORMATION