

# LAVO

## \$55 BRUNCH MENU

Plus 8.375% Sales Tax, 20% Suggested Gratuity, And 4% Administrative Fee.  
Beverages Charged Upon Consumption • Beverage Packages Available.

All served family-style and are based on a 2-hour seating.

### RAW BAR

#### Oysters on the Half-Shell \* GF

daily selection, served with traditional accompaniments

#### Tuna Tartare \* †

diced yellowfin tuna, avocado, crispy garlic, black olive dressing

### SALADS

#### Verde GF

cucumber, avocado, marcona almond, honey-rosemary dressing

#### Classic Caesar †

romaine lettuce, parmigiano cheese, garlic croutons

### BREAKFAST ENTRÉES

#### Country Scrambled Eggs \*

weiser family farms home fries, smoked duroc bacon

#### Anson Mills Polenta Blueberry Pancakes

harry's berry compote, maple sabayon

#### Chicken & Waffles

crispy mary's farm chicken, spiced crema, candied pecans

### PASTA

#### Reginette Chicken Alfredo

parmigiano crema, chicken breast, black pepper

#### Spaghetti Tomato and Basil

onion, garlic, extra virgin olive oil

### PIZZA

#### Smoked Salmon

egg, crème fraîche, dill

#### Margherita

fresh mozzarella, tomato, basil

### TRIMMINGS

#### Duroc Bacon

Weiser Family Farms Home Fries

Grilled Asparagus

### BOTTOMLESS

per person - 2-hour limit

#### Classic Mimosa +35

gambino prosecco

choose 3 mixers: orange, pineapple, peach, mango, blueberry

#### Bloody Mary or Maria +35

new amsterdam vodka OR cuervo tradicional plata tequila

Q mixers premium bloody mary mix

#### Champagne Mimosa +75

g.h. mumm 'grand cordon' brut champagne,

seasonal fruit, with your choice of 3 mixers: orange, pineapple, peach, mango, blueberry

Restaurant and Private Room availability are not guaranteed until a deposit and signed contract are received.

CONTACT SALES: 702.388.9301

• LVEVENTS@TAOGROUP.COM

VG = vegan V = vegetarian GF = gluten-free

† Can be made vegetarian GFP = Can be made gluten-free (must confirm these requests at time of contracting)

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

24.11.01