

LAVO

\$65 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 * GF †

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 * GF

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 GFP

parmigiano crema, chicken breast, black pepper

Spaghetti Tomato and Basil VG GF

onion, garlic, extra virgin olive oil

PIZZA

Smoked Salmon * GFP

egg, crème fraîche, dill

Margherita GFP

fresh mozzarella, tomato, basil

TRIMMINGS

Duroc Bacon GF

Weiser Family Farms Home Fries GF

Grilled Asparagus VG GF

BOTTOMLESS BEVERAGES

29 per person Enjoy All | 2-hour limit

Classic Mimosa

gambino prosecco

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

Rosé

select still rosé wine

Bloody Mary or Maria

new amsterdam vodka OR cuervo tradicional plata tequila

Q mixers premium bloody mary mix

Red Sangria

red wine, cognac, Cointreau, fruit, berries

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.

26.05.18