

welcome to La Vie's culinary mediterranean brunch buffet. our servers are excited to guide you through this extraordinary selection of European fare. order a brunch cocktail, a coffee or even build your own mimosas. look out for our staff passing tasty hors d'oeuvres as you make your way to the buffet. we look forward to seeing you again next weekend!

— Cold Bar —

SALUMI E FORMAGGI

selection of imported italian cold cuts and artisan cheese

SPREADS

hummus, tzatziki, baba ganoush, pita bread

CRUDITE & SALADS

choice of greek, caesar, seafood, fruit salad

— Hors d'oeuvre — passed items

SMOKED SALMON

taramosalata, pickled onions, green olive vinaigrette

CRAB

lemon crème fraîche, cucumber, apple, dill

AVOCADO

six minute egg, ricotta salata, harissa spice

MERGUEZ MUFFIN

harissa aioli, lamb

FALAFEL MUFFIN

hummus, lettuce, tomatoes



LA VIE

BRUNCH BUFFET MENU

40 PER PERSON

children 6 and under free,
ages 7-12 for 18

— Savory —

VEGETABLE PASTA

summer squash, snow peas, tomato sauce

MEATBALL

eggplant purée, beef, tomato sauce

MOUSSAKA

eggplant, ground beef, mizithra cheese

CHICKEN & WAFFLES

served with brown butter glaze

FRITATTA

choice of beef or vegetables

— Live Stations —

CARVING

ham, smoked salmon, choice of beef gravy, chicken jus

OMELETTE

choice of mushrooms or ham

CREPES

choice of banana flambe, nutella, chantilly cream

GYRO

chicken or lamb, served with pita bread, choice of tzatziki, pickled onions, shaved radishes, lettuce, diced tomatoes

SCRAMBLED EGGS

potato or cauliflower hash, served with choice of merguez lamb sausage, loukanico pork sausage, apple-wood smoked bacon

— Sweet —

TIRAMISU FRENCH TOAST

coffee chocolate syrup, whipped mascarpone

CROQUEMBOUCHE

choux pastry puffs, caramel

NUTELLA CHOCOALTE BAR

brown butter glaze, strawberry

ASSORTMENT OF TARTS

choice of tarts with assorted toppings

LABNEH PARFAIT

granola, macerated berries, orange blossom honey

FRUITS

blueberry, raspberry, golden berry

— Desserts —

TIRAMISU 13

mascarpone, coffee cream, lady fingers, chocolate pearls, milk chocolate disc,

COTTON-CANDY

BAKED ALASKA 23

chocolate gâteau, chocolate ice cream & sauce, meringue, rum flame
*serves 2 to 4

RICOTTA PISTACHIO ICE CREAM POP 14

candied ginger, meringue, honeycomb candy, vanilla crème anglaise

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

20% service charge will be automatically added to the final check

*consuming raw or undercooked eggs, beef, poultry, pork, seafood, or shellfish may increase your chances of food borne illness.

menu and pricing subject to change.



Cocktails & Drinks

— Brunch Drinks —

draft cocktails by the glass or carafe

ROSÉ SANGRIA 15/65
sparkling rosé, lillet rosé, vodka, peach, lemon

ST GERMAIN SPRITZ 14/56
st. germain, maurin quina, falernum, sparkling wine

CRAZY PINEAPPLE 15/65
vodka, pineapple, rooibos tea, szechuan peppercorn, citrus

RIVIERA HIGBALL 14/56
vodka, st. germain, huckleberry, citrus, soda

IMPERIAL ICED TEA 15/60
gin, pimm's no. 1, tropical tea, house-made cucumber peppercorn syrup, lemon, lavender bitters

OYSTER SHOOTER 8
oyster, bloody mary, vodka

BELLINI 13
peach liqueur, orange juice, sparkling wine

I DONT WANT NO SHRUB 15
strawberry shrub, lemon, sparkling wine, lavender bitters



— Coffee & Tea —

COFFEE 4
ESPRESSO 4
DOUBLE ESPRESSO 6
CAPPUCCINO 6
LATTE 6
regular, vanilla, caramel
COLD BREW 8
TEA 5

— Draft Beer —

STELLA 8
pale lager, belgium, 5.0%
TROEGS DREAMWEAVER 9
hefewizen, pa, 4.8%
GOOSE ISLAND SOFIE 8
saison, illinois, 6.5%

— Non-Alcoholic —

CITRON PRESSÉ 9
house-made lavender lemonade

— Mimosas —

BUILD YOUR OWN MIMOSA
each bottle served with choice of two juices: orange, grapefruit, pineapple, cranberry

LINDEMAN'S 38

PIERRE SPARR 55

VEUVE CLICQUOT 99

KRUG 250

additional juice, 4 per carafe

ESPRESSO MARTINI 17
vodka, kahlua, baileys, espresso

BLOODY MARY 12
vodka, bloody mary mix

BLOODY MARY "TERRE ET MER" 20
grey goose vx voda, bloody mary mix, shrimp

MIMOSA 12
prosecco, orange juice

— Bottled Beer —

AMSTEL LIGHT 7
BUD LIGHT 7
DOS EQUIS 7
HEINEKEN 0.0% 7
STELLA CIDER 7
3 STARS WHITE IPA 8
DC BRAU PUBLIC PALE ALE 8

PERONI 8
pale lager, italy, 5.1%

MAHOU 8
pale lager, spain, 5.5%

DC BRAU CORRUPTION 8
ipa, dc, 6.5%

SEAS THE DAY 10
lime, strawberry, mint, aged balsamic vinegar

— Wine —

by the glass, see our wine list for bottles

SPARKLING

DOM PÉRIGNON 99/500
pinot noir/chard I champagne, fr

VEUVE CLICQUOT BRUT 29/145
pinot noir/chard I champagne, fr

PIERRE SPARR CREMANT 16/80
pinot blanc I alsace, fr

RIONDO PROSECCO 13/60
glera I veneto, it

SEGURA VIUDAS ROSÉ 12/55
brut I cava, sp

ROSÉ

BIELER PERE & FILS 14/62
grenache I provence, fr

FLEURS DE PRAIRIE 16/72
rosé I provence, fr

SMOKE TREE 15/68
rosé I central coast, ca

WHITE

STAGS LEAP 18/80
chardonnay I Napa Valley, ca

LODALI 14/60
chardonnay I langhe, it

DOMAINE BELLEVUE 14/60
sauvignon blanc I touraine, fr

LUNARDI 13/52
pinot grigio I delle venezie, it

RED

DUCKHORN 26/120
cabernet sauvignon I napa, ca

ALCESTI NARKE POETI 16/60
cab/nero d'avola I sicily, it

M. CHAPOUTIER 14/65
grenache/syrah I rhone, fr

CHATEAU FAMAY 14/65
malbec I cahors, fr

FATTORIA DEL CERRO 16/62
sangiovese I montepulciano, it

COPAIN 16/56
pinot noir I sanoma coast, ca