

— Mussel Pots —

22 each

GREEK

lemon potatoes, ouzo, feta

ITALIAN

fregola sarda, basil pesto, pickled chilies

FRENCH

fennel sausage, dijon butter, white wine

— Cold Bar —

RIVIERA TOWER ^{GF}

PETITE 75 GRAND 120

lobster, mussels, shrimp cocktail, oysters, hamachi, mignonette, harissa, cocktail, snow crab

OYSTERS ^{GF}

mignonette, harissa, cocktail
1/2 dozen 18 | dozen 32

SHRIMP COCKTAIL ^{GF} 18

mignonette, harissa, cocktail

HAMACHI CRUDO 18

tomatillo apple relish, chilies, pickled mustard, red pearl onions, gochujang lime dressing



LA VIE

DINNER MENU



— For The Table —

MEDITERRANEAN SPREADS 14

trio of hummus, baba ganoush, tzatziki, pita

STEAK TARTARE 16

"caeser tartine," sauce verte, parmigiano, pickled pearl onions

GRILLED OCTOPUS 22

pea hummus, potatoes, cucumbers, radish, saffron aioli

GRAPE LEAVES ^{V†GFV} 12

rice, herbs, tomato, pine nuts

BURRATA 18

heirloom tomatoes, zaatar oil, crostini, caramelized onions

SEAFOOD MISTO 22

shrimp, calamari, shishito pepper, lemon aioli

LAMB PIE 16

feta, white onion, garlic yogurt

ARANCINI 13

ratatouille, burrata, saffron aioli

BRUSSEL SPROUTS 16

pomegranate, honey yogurt

LA VIE CAESAR 14

little gem, crispy lavash, pickled fresnos, parmigiano

SEARED TUNA NICOISE ^{GF} 21

tonnato sauce, cucumber, hard boiled egg, mint

GREEK GARDEN SALAD ^{GF} 15

tomatoes, cucumber, peppers, onions, feta, kalamata olives

WATERMELON SALATA ^{V GF} 14

baby fennel, pickled grape tomatoes, watermelon rind, mint & basil oil, fresno chilies



— Pasta & Risotto —

our pasta is made in house

FENNEL SAUSAGE RAGÙ 26

casarecce pasta, basil, pecorino fonduta

TRUFFLE GNOCCHI[†] 28

roasted wild mushrooms, hazelnut frico, parmigiano

SHRIMP RISOTTO 29

sautéed shrimp, snow peas, english peas, asparagus, zucchini

LOBSTER FRA DIAVOLO 42

fresh lobster, squid ink pasta, roasted tomatoes, crushed chilies flakes

SEAFOOD TAGLIATELLE 39

clams, shrimp, cuttlefish, garlic streusel, pecorino cream, parmigiano, chilies, clam broth

RICOTTA TORTELLINI[†] 26

sheep's milk ricotta, ricotta salata, pesto genovese, pine nuts

— Sea —

grilled, served with eggplant caponata and citrus beurre blanc

BRANZINO FILLETS 43

WILD CAUGHT HALIBUT 29

ATLANTIC SALMON 26

DAY-BOAT SCALLOPS 32

SAUCES 4 ea

sauce verte
béarnaise
truffle butter

— Sides —

11 each

SAUTÉED MUSHROOMS ^{GF}

truffle, brandy, shallots

GARLIC MASHED POTATOES ^{GF}

cream cheese, garlic

BROCCOLINI ^{V GF}

harissa, garlic, chili flakes

SAUTÉED KALE ^{V GF}

cherry tomatoes, onion

ROASTED CARROTS ^{GF}

harissa spice, calabrian butter

CAULIFLOWER GRATIN

harissa aioli, parmigiano, garlic breadcrumbs

TRUFFLE FRITES

— Land —

LAMB CHOPS ^{GF} 38

celery root pureé, marbled potatoes, caramelized red pearl onions, parmigiano, pickled fresno peppers

GRILLED HALF CHICKEN 29

spring pea panzanella, charred chipolinni, whipped potato, mustard jus

LA VIE BURGER ROYALE 24

bacon, raclette fonduta, pickles, la vie sauce

STEAK FRITES 43

10 oz new york strip, truffle fries, béarnaise

DUCK CONFIT 36

duck leg, duck egg, herb aioli, maitake mushroom, fideo noodle

CHEF REQUESTS

if you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs

^v vegan
^{GF} gluten free
[†] contains nuts



20% gratuity will be automatically added to parties of 5 or more

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



Cocktails & Drinks

— Dip Your Toes —

light & refreshing

- ROSÉ SANGRIA** 15
sparkling rosé, lillet rosé, stolichnaya vodka, peach, lemon
- YOU SAY TOMATO** 15
hendrick's gin, strawberry, cherry tomato, black pepper, lemon
- CÉLANGE OF THE LAMBS** 15
sparkling rosé, lavender, citrus, tonic
- ST GERMAIN SPRITZ** 14
st. germain, maurin quina falernum, sparkling wine
- RIVERA HIGHBALL** 14
stolichnaya vodka, st. germain, lime, huckleberry, soda

— Ice Bath —

frozen cocktails

- ONE IN A MELON** 14
stolichnaya vodka, aperol, st germain, watermelon, lime, sparkling wine
- DREAMSICLE** 14
stolichnaya vodka, vanilla, lemon, orange redbull

— Lifeguard Duty —

non-alcoholic

- CITRON PRESSÉ** 9
house-made lavender lemonade
- SEAS THE DAY** 10
lime, strawberry, mint, aged balsamic vinegar

— Bottled Beer —

- AMSTEL LIGHT** 7
- BUD LIGHT** 7
- DOS EQUIS AMBER** 7
- HEINEKEN 0.0%** 7
- STELLA CIDER** 7
- 3 STARS WHITE IPA** 8

- DC BRAU PUBLIC PALE ALE** 8
- ERIC BORDELET (750 ML) 'SIDRE'** 26
- ERIC BORDELET (750 ML) 'POIRE SIDRE'** 32

— Draft Beer —

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

- PERONI** 8
pale lager, italy, 5.1%
- MAHOU** 8
pale lager, spain, 5.5%
- DC BRAU CORRUPTION** 8
ipa, dc, 6.5%

— Dive In —

medium & bold

- CRAZY PINEAPPLE** 15
tito's vodka, pineapple, rooibos tea, szechuan peppercorn, citrus
- large format pineapple** 70
(serves 5)
- LE PALOMA** 15
el silencio mezcal, aperol, grapefruit, lime, bergamot, grapefruit soda
- LA VIE EN ROSE** 15
bombay gin, combier rose, cranberry, lime
- IMPERIAL ICED TEA** 15
hendrick's gin, pimm's no.1, tropical tea, house-made cucumber peppercorn syrup, lemon, lavender bitters

— Off the Deep End —

strong, don't drown

- LA VIE AF** 16
evan williams bourbon, martell cognac, herbs de provence, balsamic reduction, strawberry
- DAIQUIRI EN PARIS** 16
bacardi rum, house-made strawberry syrup, lemon, strawberry macaroon
- MAI TAI** 15
diplomatico 12 yr aged rum, cointreau, orgeat, lime

- OYSTER SHOOTER** 9
oyster, bloody mary, vodka

— 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

