

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, melanzana salata, 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

44 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

VEGETABLE QUICHE

SHAKSHUKA

tomatillo, grilled avocado, n'duja sausage, lime crème

— Live Stations —

CARVING

NY strip, choice of beef gravy, chicken jus

OMELETTE

choice of mushrooms or ham

CREPE

choice of banana flambe, nutella, chantilly cream

GRILLED SALMON

eggplant caponata

DUCK CARBONARA

tagliatelle, fried egg, balsamic onions

LAMB FIDEO

lamb, egg, herb aioli, maitake mushroom, fideo noodle

ASSORTED BREAD & BAGELS

honey butter, rosemary butter, chive cream cheese

— Sweet —

TIRAMISU FRENCH TOAST

coffee chocolate syrup, whipped mascarpone

MINI BAKLAVA TARTS

CROQUEMBOUCHE

choux pastry puffs, caramel

NUTELLA CHOCOALTE BAR

brown butter glaze, strawberry

ASSORTMENT OF TARTS

choice of tarts with assorted toppings

APPLE PANNA COTTA

— 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

CHOCOLATE

PEANUT BUTTER CUP 15

chocolate mousse, peanuts, banana ice cream, chocolate ganache

2 hour limit for parties of 5 people or more

we reserve the right to charge per occupied seat at the table

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

18% 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 HIGHBALL 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

— Mimosas —

BOTTOMLESS MIMOSAS

21 per person
everyone at table must participate. 2 hour table limit from first order.

CLASSIC

orange juice, sparkling wine

BELLINI

peach liqueur, orange juice, sparkling wine

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

— 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



— Coffee & Tea —

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

— 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

— Draft Beer —

STELLA 8
pale lager, belgium, 5.0%

TROEGS DREAMWEAVER 9
hefewizen, pa, 4.8%

GOOSE ISLAND SOFIE 8
saison, illinois, 6.5%

DOS EQUIS AMBER 7
lager, mexico, 4.7%

MAHOU 8
pale lager, spain, 5.5%

DC BRAU CORRUPTION 8
ipa, dc, 6.5%

— Non-Alcoholic —

CITRON PRESSÉ 9
house-made lavender lemonade

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