THE PENTHOUSE

AT LA VIE

BRUNCH MENU

BITES

SPREAD DUO
hummus and tzatziki
served with pita bread
24

SPANAKOPITA
spinach and feta in phyllo
soubise yogurt and arugula
24

HARISSA SHRIMP
harissa BBQ
21

TRUFFLE MAC & CHEESE
smoked gouda and black truffle
18

ASSORTED FRUIT
seasonal fruit
16

SIDES

BACON
9

TURKEY BACON
9

POTATO & PEPPER HASH
9

ALL YOU CAN ENJOY COCKTAILS

MIMOSAS

BLOODY MARYS

BELLINI
29

ENTREÉS

SHORT RIB HASH
roasted spiced potatoes with braised
short rib and jus
36

AVOCADO TOAST
multigrain bread, whipped avocado,
shaved fennel and onion
26

STEAK & EGGS
ribeye, Sunny egg, charred scallion,
potato hash, herb butter
38

CHICKEN & WAFFLES
fried chicken tenders, nashville Hot
seasoning, maple syrup
28

SALMON
eggplant caponata citrus beurre blanc
32

OMELET
recette fonduta, asparagus, wild
mushroom, petit salad
27

BANANA PANCAKES
4 buttermilk pancakes, banana with
salted caramel,
orange mascarpone cream
33

TRADITIONAL BREAKFAST
toasted multigrain, bacon, eggs your
way
31

TIRAMISU FRENCH TOAST
coffee chocolate syrup, whipped
mascarpone
26

BLUE CRAB EGG BENEDICT
soft- poached egg, sautéed spinach,
lemon caper remoulade, fines herbs
49

SWEET ENDING

COTTON CANDY BAKED ALASKA
chocolate cake, chocolate ice cream, chocolate sauce,
Italian meringue, cotton candy, black rum
39

THE PENTHOUSE

AT LA VIE

DINNER MENU

MEZZE

SHRIMP COCKTAIL
urfa cocktail sauce, lemon
25

SPREADS
*hummus, squash kadoo, romesco
served with za'atar pita bread*
24

BEET SALAD
*roasted beets, labneh, goat cheese, baby
kale, sherry vinaigrette, pumpkin seeds*
19

BURRATA
*charred scallion and dill pesto, fig, dates,
balsamic fig vinaigrette,
toasted pistachios**
24

CHARCUTERIE BOARD
*prosciutto di parma, brie cheese ,marcona
almonds,apricot jelly,cornichons,crackers*
34

BEEF CARPACCIO
*beef filet, calabrese aioli, parmesan, olive
vinaigrette, arugula, pickled pearl onion*
32

KEFTA SLIDERS
*lamb and brisket, pickled onions,
green zhug*
17

TRUFFLE FRITES
*truffle mix, house seasoning,
herbs*
17

ENTRÉES

LAMB CHOPS
*yellow split pea purée,
marbled potatoes, parmigiano,
red pearl onions*
59

LAMB SHANK
braised lamb shank, sweet potato
55

NY STRIP KEBAB
*12oz new york strip, tamari, turmeric, date
molasses*
70

ATLANTIC SALMON
*grilled, served with eggplant caponata
and citrus beurre blanc*
46

LOBSTER MAC & CHEESE
smoked gouda and black truffle
56

FEATURE: SEAFOOD TOWER
*lobster, mussels, shrimp, oysters, snow crab,
hamachi, mignonette*
PETITE 105
GRAND 195

SWEET ENDINGS

TIRAMISU
*lady finger dipped in marsala-coffee,
layered with mascarpone cream, coffee
pastry cream, chocolate pearls,
cocoa powder*
20

COTTON CANDY BAKED ALASKA
*chocolate cake, chocolate ice cream,
chocolate sauce, Italian meringue,
cotton candy, black rum*
39

MASCARPONE CRÈME BRÛLÉE
*vanilla mascarpone custard, chantilly
cream, crisp tuile sugar crunch,
blueberry compote, fresh strawberry*
19