



Summer Restaurant Week

3-COURSE MENU

\$55 PER PERSON

Substitutions

SHRIMP COCKTAIL +14

Served with classic cocktail sauce

SEAFOOD MISTO +15

Shrimp, squid, shishito peppers,
lemon aioli

BEEF CARPACCIO +16

Beef filet, calabrese aioli,
parmesan, olive vinaigrette,
arugula, pickled onion

Substitutions

8 OZ CRAB CAKE +30

House remoulade, creamy coleslaw

BRANZINO FILET +40

Eggplant caponata,
citrus beurre blanc

TAGLIATELLE +30

Shrimp, cuttlefish, clams, white
wine clam broth, creme fraiche,
garlic streusel

LAMB CHOPS +40

Potatoes, piquillo pepper,
caramelized onions, parmesan
cheese, chimichurri

Substitutions

DUBAI CHOCOLATE +20

Pistachio cream cheese mousse,
crisp pistachio kunafa, milk
chocolate ganache, vanilla ice
cream

BAKED ALASKA +25

Chocolate cake, nutella cream,
vanilla ice cream, italian meringue,
cotton candy, rum

First Course

MEDITERRANEAN SPREADS AND A CHOICE OF

LA VIE CAESAR

Little gem lettuce, crispy lavash, pickled fresnos, parmigiano, shallots

BEET SALAD

Roasted beets, goat cheese, pumpkin seeds, mint oil

GREEK SALAD

Tomatoes, cucumber, peppers, onions, feta, kalamata olive dressing

MINI BURRATA

Charred scallion and dill pesto, figs, dates, balsamic fig vinaigrette,
toasted pistachios

MUSSELS

Garlic, white wine, tomato, calabrese pepper, thyme, served with
focaccia

LAMB MEATBALLS

Lamb, beef, tomato sauce, pecorino, polenta

Second Course

CHOICE OF

CHICKEN KEBAB

Chicken thigh, turmeric, yogurt, garlic, olive oil, zhug, sumac onions,
roasted tomato, basmati rice

KAFTA KEBAB

Lamb and brisket, oregano, garlic, olive oil, zhug, sumac onions,
roasted tomato, basmati rice

VEGGIE KEBAB

Eggplant, purple sweet potatoes, onion, pepper, tomato, zucchini
zhug, sumac onions, basmati rice

SPAGHETTI POMODORO

Durum wheat, roasted tomatoes, parmesan cheese, olive oil, basil

PAN SEARED SALMON

Atlantic salmon, champagne, cream sauce, sorrel, frisee

LA VIE BURGER

Prime beef, raclette cheese, special sauce, fresh herbs, dill pickles

Third Course

CHOICE OF

TIRAMISU

Ladyfingers dipped in marsala coffee, mascarpone cream, coffee
pastry cream, chocolate pearls, cocoa powder

CRÈME BRÛLÉE

Vanilla mascarpone custard, chantilly cream, berries

SORBET & GELATO