



# LUNCH

## STARTERS

### CHARRED CARROT

pea tendrils, red quinoa, curry carrot sauce 14

### TUNA & HAMACHI CRUDO

sushi grade tuna, yellowtail, hijiki seaweed, holland peppers, sea beans, sriracha vinaigrette, lotus chips 22

### GRILLED SHRIMP

grilled pineapple-mango salsa, lime salt 16

### GRILLED OCTOPUS

chick peas, red onion petals, celery hearts, squid ink 22

### STEAK TARTARE

house pickles, capers, beets, raw quail egg, parmesan crisps 16

### BURRATA

broccoli rabe pesto, chili garlic oil, grilled crostini 18

### VEAL MEATBALLS

napolitano tomato sauce, whipped ricotta 18

### ARANCINI

parmesan risotto, tomato marmalade 14

### PULLED PORK TACOS

polenta tuille, tomato marmalade, avocado mousse, lime crème fraîche 16

### CRISPY PORK BELLY

ginger glazed pork, apple, celery root purée 18

### FRIED OYSTERS

baby fennel, lemon relish, thai chili aioli 18

## SALADS

### ROASTED BABY BEETS

rainbow-red-golden beets, goat cheese, arugula, sicilian pistachio, beet reduction 17

### GRILLED FIGS

arugula, mint ricotta, aged balsamic 16

### MIXED GREENS

watercress, frisée, red endive, hearts of palm, blood orange, blood orange vinaigrette 16

## PASTA

### LOBSTER CANNELONI

lobster, king crab, citrus-lobster emulsion, nasturtiums 20

### CHESTNUT AGNOLOTTI

organic baby spinach, prosciutto-parmesan broth, crispy prosciutto 26

### LAMB SAUSAGE CAVATELLI

broccoli rabe, roasted tomatoes, parmesan reggiano 26

### BUTTERNUT SQUASH RISOTTO

kale, chorizo 26

### CACIO E PEPE

red pepper fettuccine, cured-salted egg yolk, prosciutto-parmesan broth 26

## SIDES

### BROCCOLI RABE 8

### ORGANIC BLACK KALE & SOFRITO 8

### BRUSSEL SPROUTS & BACON 8

## ENTRÉES

### THE VEGAN

cauliflower "steak", pine nuts, sundried tomato, caper & raisin gremolata 22

### SEAFOOD CRÊPE

maine crab, shrimp, parisian radish, carrot-ginger sauce 25

### SESAME CRUSTED SALMON

black & white sesame seeds, baby bok choy, julienne carrots, ginger-soy glaze 24

### WHOLE BROOK TROUT

smoked fennel, yukon gold medallions, malt vinegar aioli 28

### SEARED DIVER SCALLOPS

tri-colored cauliflower, golden raisin, toasted cashew, thai curry sauce, lime espuma 32

### SLOW ROASTED CHICKEN

crispy skin, brussel sprouts, roasted root vegetables, honey-mustard vinaigrette 22

### THAI STEAK SALAD

thai basil & mint, sesame, chinese long beans, wax beans, holland peppers, cucumbers, carrots, lime vinaigrette 25

### PORK SCHNITZEL

potato salad, cucumber crème fraîche, pickled red cabbage 22

### VITAE BURGER

smoked gouda, applewood smoked bacon, spicy aioli, seasoned fries, béarnaise 21

### BRAISED LAMB SHANK

creamy polenta, baby spinach, red wine jus 26

## WINE BY THE GLASS

### ROSÉ 15

VILLAVIVA  
Côtes De Provence 2016

### RIESLING 14

WILLM, RESERVE  
Alsace, France 2017

### SAUVIGNON BLANC 17

SANCERRE, CHÂTEAU LANGOIS  
Loire Valley, France 2016

### CHARDONNAY 16

LANDMARK  
Sonoma County, California 2016

### RED BLEND 13

TERRE BRÛLÉE 'LE ROUGE'  
Swartland, South Africa 2016

### MALBEC 17

FINCA DECERO, REMOLINOS VINEYARD  
Cuyo, Mendoza, Argentina 2015

### ZINFANDEL BLEND 18

CAYMUS, CONUNDRUM  
Rutherford, Napa Valley, California 2015

### CABERNET SAUVIGNON 21

DAOU  
Paso Robles, California 2016

### BORDEAUX 20

CHATEAU DU RAUX  
Haut-Médoc, Bordeaux, France 2014

### PINOT NOIR 24

PONZI VINEYARDS TAVOLA  
Willamette Valley, Oregon 2014

