

La Vista

2014



Spring Renewal

Spring,
Fresh, vibrant,
Blossoming, awakening, savoring,
Asparagus, lamb, strawberry, basil,
Tasting, relishing, celebrating,
Colorful, light,
Renewal

Chef's Menu

March 2025

55 per person

Optional promotion on full bottles of wine.
50% off bottles up to 125 and 25% off bottles over 125.

Antipasti

(choice of)

Asparagus Soup

Puree of fresh spring asparagus
finished with a truffle oil

Maryland Crab Cakes

Fresh Blue Crab meat, scallions,
parsley, house made Dijon
Remoulade

Avocado Salad

Avocado over mesclun greens,
cucumber, onion, goat cheese
finished with a balsamic and
olive oil vinaigrette

Prosciutto Wrapped Burrata

Served with a roasted beet
puree, radish, roasted pepper
& glaze

Secondo Piatti

(choice of)

Lamb

Lamb shank braised in a Barola
wine sauce served over a rich
mushroom risotto

Sole Almondine

Delicate Sole prepared with
toasted almonds, lemon and
served over fresh spinach

Roasted Chicken

Honey glazed, organic bone-
in chicken served with garlic
potatoes

Tri-Colore Pasta

Shrimp, sun dried tomato, cherry
tomato, garlic, olive oil over
red, white and green linguine, all
served over fresh arugula

Dolci

(choice of)

Pistachio Gelato

Dollop of whipped cream

Strawberry Shortcake

Fresh strawberries

Carrot Cake

Cream cheese frosting

No substitutions please.
If you have any food allergies or special requests, please inform your server.