



CUSTOM DINING OPTIONS

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chef's tasting

SIX COURSE CHEF CURATED MENU

105 per person | 165 with wine pairings | 205 with reserve pairings

four course menu

85 per person

first course



choose two

ROASTED CARROT

black bean purée, coconut + lime labneh,
cilantro vinaigrette, pistachio crumble

BEEF TARTARE*

caperberry, preserved lemon, quail egg,
pickled mustard seed, toasted baguette

BEET + BURRATA

apple, fennel, celery, basil, hazelnut vinaigrette

SPICE CURED TUNA*

sautéed kale, golden raisin, pine nut, matsutake,
butternut escabeche

second course



WALL GREENS

tomato, cucumber, shallot, buttermilk bleu cheese, pecan, white balsamic vinaigrette

third course



choose three

BLACK ANGUS RIBEYE

roasted mushroom, robuchon potato,
brussels sprouts, veal demi

SCALLOP

cauliflower, oyster mushroom, pork belly,
maple-soy brussels sprouts

RED GROUPER

turmeric + mustard seed potato, grilled scallion,
tamarind-tomato broth, cilantro, sesame

DUCK BREAST

honey roasted beet, celeriac, chanterelle farro, citrus-sherry

"CACIO E PEPE" TAGLIATELLE

pecorino romano, basil, burgundy truffle

fourth course



choose one

RICOTTA DOUGHNUTS

GOAT CHEESE CAKE

CHOCOLATE TORTE