

AMUSE BOUCHE*

2022 Raventós i Blanc "Blanc de Blancs", Conca Del Riu Anoia, ES
Res: NV Michel Mailliard 1er Cru Brut "Cuvée Grégory", Champagne, FR

HAWAIIAN KANPACHI*

cucumber, ground cherry, serrano, arctic char roe, ponzu
2024 Massican Sauvignon Blanc, California
Res: 2021 Borgo san Daniele Arbis Blanc, Friuli-Venezia Giulia, IT

HOKKAIDO SCALLOP*

grilled sweet corn, pork belly, saffron-corn emulsion
2022 Lingua Franca Chardonnay "Avni" Willamette Valley, OR
Res: 2022 Alex Moreau Chassagne-Montrachet, Burgundy, FR

HEIRLOOM TOMATO

eggplant, roasted beet, thomasville tomme,
basil, red dulse furikake
2024 Schloss Gobelsburg Rosé "Cistercien", Kamptal, AT
Res: 2024 Clos Sainte Magdeleine Cassis Rosé, Provence, FR

MAFALDINE

lamb ragout, tomato, harissa soubise, feta
2021 Demarie Roero Riserva, Piedmont, IT
Res: 2020 Castello di Ama Gran Selezione "San Lorenzo", Tuscany, IT

STRUBE RANCH WAGYU RIBEYE*

haricot vert, tomato, mustard demi
2018 Woodlands Cabernet Sauvignon "Wilyabrup Valley", Margaret River, AU
Res: 2019 Finca Allende "Mingortiz", Rioja, ES

LEMON-THYME CAKE

stonefruit chutney, vanilla cream, pistachio crumble,
saffron honey
Villa Oeiras Vino de Carcavelos 15 anos, Lisbon, PT

THOMAS MELVIN
Executive Chef

JARED MAY
Wine Director

**Consuming raw or undercooked food increases chance of foodborne illness.*



THANK YOU FOR JOINING US.

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