

VICIA

Chef's Grill Table



Reserve Chef's Grill Table for a front row dining experience showcasing the action behind Vicia's seasonal, farmer-driven, wood-fired cuisine. Our James Beard nominated food and beverage team will curate a remarkable gathering guided by unmatched hospitality, care and attention to detail that starts at the root and will be remembered through the seasons.

Dining Experiences

FARMERS FEAST

- 85 - PER PERSON

A menu crafted by the season, sourced by our farmers and uniquely written by our James Beard recognized culinary team. Each 3 course menu is composed with the following format and portioned equitably per party size:

-CHEF'S SELECTION OF-

Shared Variety of Seasonal Snacks (4)
+
Individually Plated Appetizer
+
Shared Family-Style Main dishes (4)
+
Individually Plated Dessert

We are happy to accommodate most food allergies and dietary restrictions.

Please share this with us in advance.



RECEPTION SNACKS

- 25 - PER PERSON

Enjoy an additional selection of our flagship seasonal snacks meant to be paired with a botanical beverage or signature cocktail before dinner.



SEASONAL UPGRADES

- 15 - PER PERSON

Spring/Summer

Supplement your Feast and begin with a sampling of thoughtfully crafted light bites from **Taqueria Morita**.

During days of operation for our seasonal pop-up (Thursday-Saturday), Chef's Grill Table comes alive for an immersive display of Vicia's wood-fired cuisine.

Autumn/Winter Offering Coming Soon

Beverage

PAIRINGS

Our professionally recognized beverage experts source sustainable, seasonally inspired pairings from respected wine makers across the globe to compliment the best of Midwest cuisine.

Farmer's Feast Wine Pairing

-30- per person

Our introductory pairing, featuring unique regions, producers and styles.

Elevated Wine Pairing

-50- per person

Enhance your pairing experience with highly allocated offerings, rare finds



SOMMELIER SELECTIONS

- PRICING VARIES -

Coordinate with our sommelier to pre-select an offering of wines by the bottle curated to your taste. Inquire about our current wine list.

SIGNATURE COCKTAIL

-14- PER PERSON

Inspire our award-worthy team to customize a cocktail or non-alcoholic botanical beverage for your guests to break the ice and raise a glass with on arrival.



A TOAST

- PRICING VARIES -

Celebrating?

Sparkling wine toasts are available to recognize your accomplishment, guest of honor or milestone moment.

**Non-alcoholic wine options available.*

SPIRITED COFFEE BAR

- PRICING VARIES -

Cap off the night with an interactive spirited coffee bar. Enjoy freshly brewed, single-origin Sump coffee paired with an artisanal selection of digestifs, spirits and cordials.

Lasting Impressions

GIFTS & SWEETS

Vicia is proud to partner with our sister restaurant Winslow's Table to offer a limitless variety of gifts, celebratory sweets and more.

Offerings include:

- Artisan Gift Sets-
- Customized Celebration Cakes-
- Freshly Baked Pastry Takeaways-
- Hotel Breakfast Kits-

CUSTOM SIGNAGE

Our house design team and illustrators can craft souvenir menus, place cards, stationary or signage inspired by your vision.

FLORAL ARRANGEMENTS

(Seasonal Availability)

Bring the Vicia Garden to the table with arrangements sourced from Missouri native botanicals grown in our own edible landscape.

We also partner with Rebecca Bodicky of The Alice Blue Collective to offer professional floral arrangements grown in St. Louis City urban gardens.

**Inquire about pricing and options*

Reservations

Bookings accommodate a minimum of 8 guests with a maximum of 14.

Vicia offers seatings for Chef's Grill Table Tuesday-Saturday from 5-9pm.

Available to book 60 days in advance.

PRICING

Food and Beverage Minimums: (per person)*

Tuesday-Wednesday -125-

Thursday-Saturday -140-

Holiday Pricing (Nov. 1-Dec.31)

Tuesday-Wednesday -140-

Thursday-Saturday -160-

*Does not include tax, 20% gratuity or booking fee

CONTACT US

Please email
kyle@viciarestaurant.com
or call **314-553-9239** to book your evening at Chef's Grill Table.