

VOILA! THE BISTRO



CHRISTMAS EVE

3-COURSE DINNER MENU

\$ 66 + TAX + GRATUITY



STARTERS

CHOOSE (1)

FIELD GREENS

Roquefort Cheese & Caramelized Nuts

MARINATED BEETS

Grana Padano, Sunflower Seeds

SHRIMP COCKTAIL

Classic Chilled Prawns with House
Cocktail Sauce

LOBSTER BISQUE

Creamed Rich & Aromatic

SAVORY PUFF PASTRY TART

Brie Cheese & Caramelized Onions

ENTREES

CHOOSE (1)

FILO WRAPPED SALMON

Seasonal Vegetables, Sauce Beurre Blanc

SEARED AHI TUNA

Soy-Lime Glaze & Coconut Saffron Rice

CRISPY CHICKEN CORDON BLEU

Glazed Carrots & Dijon Aioli

PORK TENDERLOIN MEDALLIONS

Red Wine Jus & Garlic Mashed Potatoes

BRAISED BEEF BOURGUIGNON

Bordelaise & Mashed Potatoes

ROASTED DUCK

Red Cabbage & Apple Compote

DESSERTS

CHOOSE (1)

GRAND MARNIER CHOCOLATE MOUSSE

LEMON CRUSTARD IN A LEMON SHELL

RASPBERRY SORBET

Happy New Year!

Voila! The Bistro

Dinner Menu

4-Course tasting Menu | \$76pp+Tax+Gratuity

First Course

Lobster Bisque

or

Roasted Beet Salad

Pecorino Romano, Sunflower Seeds

Second Course

Salmon Tartar

or

Crab Cake

Sauce Remoulade

or

Vegetable Tart with Brie Cheese

Caramelized Onions

Third Course

Salmon Wrapped in Filo Dough

or

Chicken Cordon Bleu

Herb Butter Sauce

or

Pork Loin

Red Cabbage & Apple Compote

or

Filet Mignon

Cognac Peppercorn Sauce

Fourth Course

Grand Marnier Chocolate Mousse

or

Lemon Custard

in a Lemon Shell

or

Raspberry Sorbet