

Voila! The Bistro

EST. 2002

Lunch Menu

Create Your Own 2-Course Price-Fixe Lunch

\$29 pp.

APPETIZERS

SOUP du JOUR	10.
FIELD GREENS SALAD Honey Balsamic Dressing <i>Add Candied Nuts & Roquefort Cheese (\$3 Supplement)</i>	11.
ROASTED BEET SALAD Pecorino Romano & Sunflower Seeds	14.
MINI VEGETABLE QUICHES Raspberry Wasabi Aioli	14.
ESCARGOT A LA BOURGUIGNON Garlic Herb Butter	15.

ENTRÉES

ARTISANAL CHEESE PLATE – 2 PIECE Seasonal Accompaniments	16.
CREAMY PESTO PASTA Parmigiano Reggiano <i>Add Shrimp \$6 Supplement</i>	18.
ROASTED CHICKEN BREAST Garlic Herb Butter / Gruyere Cheese / Potato Puree	20.
MARYLAND CRAB CAKE Sauce Remoulade	22.
*BLACK ANGUS BEEF BURGER Toasted Brioche / Parmesan Fries <i>Add Caramelized Onion / Gruyere Cheese (\$2 Supplement, each)</i>	18.

* This menu item can be cooked to your liking. Consuming raw or undercooked food may increase your risk of foodborne illness. Before placing your order, please inform your server of any food allergies in your group

For parties of six or more, a gratuity of 20% will be added