

***Voila!***  
***est 2002***

**dinner**  
**\$36**

**first course**

seasonal soup

**field greens salad**  
mustard citrus dressing  
add candied nuts and roquefort cheese (2 supp.)

**balsamic roasted beet salad**  
spinach, sunflower seeds and grana padano cheese

**escargot á la bourguignone**  
garlic herb butter

mini vegetable quiches / green salad

**charcuterie**  
house-made country pâte / seasonal accompaniments

**main course**

maryland crab cakes / tartare aioli

oven baked salmon / quinoa / herb dressing

grilled chicken breast paillard / artichoke, sundried  
tomato fricassê

berkshire pork tenderloin / white bean, spinach /  
bordelaise sauce

**sautéed beef brochette**  
soy ginger essence

pasta / braised pork ragu

**desert of the day**

these items may be cooked to your liking and according to Suffolk County Law; we must inform you that consuming raw/undercooked foods increase your risk of food-born illnesses especially if you have certain medical conditions.

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