

Voila! ***est 2002***

lunch

2 course (entrée & dessert of the day) 18

or

3 course (appetizer, entrée & dessert of the day) 25

or

alla carte

first course

seasonal soup 9

field greens salad 7

mustard citrus dressing

add candied nuts and roquefort cheese (2 supp.)

balsamic roasted beet salad 9

spinach, sunflower seeds and grana padano cheese

escargot á la bourguignone 11

garlic herb butter

charcuterie 11

house-made country pâte / seasonal accompaniments

mini vegetable quiches / green salad 11

main course

maryland crab cakes / tartare aioli 15

sautéed beef brochette 15

soy ginger essence

grilled chicken breast paillard / artichoke, sundried 15

tomato fricassê

pasta / braised pork ragu 14

black angus beef burger 14

toasted brioche, parmesan fries

(add \$2 each: caramelized onions, sautéed spinach,
french brie, bleu cheese, grana padano)

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-borne illnesses especially if you have certain medical conditions.

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