

Voila!

lunch

2 course (entrée & dessert of the day) 18

or

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

or

alla carte

APPETIZERS

seasonal soup	9
field greens salad mustard citrus dressing add candied nuts and roquefort cheese (2 supp.)	7
balsamic roasted beet salad spinach, sunflower seeds and grana padano cheese	9
escargot á la bourguignone garlic herb butter	11
mini vegetable quiches / green salad	11

ENTRÉES

maryland crab cakes / herb aioli	15
sautéed beef brochette soy ginger essence	15
chicken breast milanese, topped with melted brie cheese glazed carrots / lemon butter sauce	16
pasta with spinach, sundried tomatoes & artichoke hearts, garlic, olive oil	14
black angus beef burger toasted brioche, parmesan fries (add \$2 each: caramelized onions, sautéed spinach, french brie, bleu cheese, grana padano)	14

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.