

Voila! The Bistro

EST. 2002

Dinner Menu

Appetizers

SOUP du JOUR	10.
FIELD GREENS SALAD <i>Honey Balsamic Dressing</i> Add Candied Nuts & Roquefort cheese (\$3 Supplement)	10.
ROASTED BEET SALAD <i>Pecorino Romano / Sunflower Seeds</i>	13.
BARBEQUE GLAZED SHRIMP <i>Soy-Lime Essence</i>	15.
ESCARGOT A LA BOURGUIGNON <i>Garlic Herb Butter</i>	15.
SEARED FOIE GRAS <i>Cherry Gastrique Drizzle</i>	22.
MINI VEGETABLE QUICHES <i>Raspberry Wasabi Aioli</i>	14.
MARYLAND CRAB CAKE <i>Sauce Remoulade</i>	18.
CHEESE PLATE <i>2 Artisanal Cheese with Seasonal Accompaniments</i>	16.

Sides

	9.
Red Cabbage	
Garlic Mashed Potatoes	
French Fries	
French Green Beans	
Potato Boulangère	
Sauteed Spinach <i>Garlic & Olive Oil</i>	
Brown Butter & Lemon Whipped Potatoes	

Entrées

*GLAZED SEA SCALLOPS	33.
*BAKED ATLANTIC SALMON <i>Aged Balsamic / Teriyaki Sauce / Seasonal Vegetables</i>	29.
*SESAME CRUSTED AHI TUNA <i>Soy Mustard / Yellow Coconut Rice</i>	33.
ROASTED CHICKEN BREAST <i>Garlic Herb Butter / Gruyere Cheese / Potato Puree</i>	26.
FIVE-SPICE PORK TENDERLOIN MEDALLIONS <i>Red Wine Pan Sauce / Red Cabbage / Apple Compote</i>	29.
*PAN-SEARED DUCK BREAST <i>Michigan's Cranberry Glazy & Crispy Potato</i>	34.
BRAISED BEEF BOURGUIGNON <i>Red Wine Pan Sauce / Mashed Potatoes / Caramelized Onions</i>	34.
*FILET MIGNON <i>Cognac Peppercorn Sauce / Potato Boulangère</i>	34.

Pasta

	Full Order \$24
	Half Order \$16
CREAMY PESTO PASTA <i>Pecorino Romano</i>	
SAFFRON RISOTTO VEFETARIAN <i>Add Shrimp - \$8 Supplement</i>	

No Substitutions Please