

Voila! The Bistro

EST. 2002

Five-Course Tasting Menu

Per Table Only | \$64 pp.

Choose (1) per Course

FIRST COURSE

Soup du Jour

SECOND COURSE

Escargot

Roasted Beet Salad

THIRD COURSE

Crab Cake

Mini Vegetable Quiches

FOURTH COURSE

* Filet Mignon Au Poivre

* Sesame-Seed Crusted Ahi Tuna

FIFTH COURSE

Dessert of the Day

Soufflé (\$6 Supplement)

A WINE PAIRING CAN BE ADDED
TO THE FIVE-COURSE TASTING MENU

FOR AN ADDITIONAL CHARGE
OF \$20 pp., FOR ½ POUR

Three-Course Prix Fixe Menu

Monday – Friday | \$39 pp.

Choose (1) per Course

FIRST COURSE

Soup du Jour

Field Greens Salad

Honey Balsamic Dressing

Add Candied Nuts & Shaved Pecorino (\$3 Supplement)

Roasted Beet Salad

Pecorino Romano / Sunflower Seeds

Escargot À La Bourguignon

Garlic Herb Butter

Mini Vegetable Quiches

Raspberry Wasabi Aioli

SECOND COURSE

* Baked Atlantic Salmon

Aged Balsamic / Teriyaki Sauce / Seasonal Vegetable

Roasted Chicken Breast

Garlic Herb Butter / Gruyere Cheese / Potato Purée

Five-Spice Pork Tenderloin Medallions

Red Wine Pan Sauce / Red Cabbage / Apple Compote

Creamy Pesto Pasta

Pecorino Romano

THIRD COURSE

Dessert of the Day

Soufflé (\$8 Supplement)

* 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

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