

# *Voila!*

## DINNER

36 pp

### APPETIZERS

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 a la bourguignone

garlic herb buter

mini vegetable quiches / green salad

### ENTRÉES

maryland crab cakes / sauce remoulade

\*roasted salmon / sweet corn

balsamic herb dressing

chicken breast milanese, topped with melted brie

cheese glazed carrots / lemon butter sauce

berkshire pork tenderloin / white

bean, spinach / bordelaise sauce

\*sauteéd beef brochette

soy ginger essence

pasta / seasonal vegetables, garlic, olive oil

### DESSERT OF THE DAY

\*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