

# ***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 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 a la bourguignone 11  
garlic herb butter

mini vegetable quiches / green salad 11

## **ENTRÉES**

maryland crab cakes / sauce remoulade 16

\*sauteéd beef brochette 16  
soy ginger essence

chicken breast milanese, topped with melted brie 17  
cheese glazed carrots / lemon butter sauce

pasta / seasonal vegetables, garlic, olive oil 15

\*black angus beef burger 14  
toasted brioche, parmesan fries  
(add \$2 each: caramelized onions, sautéed spinach,  
french brie , bleu cheese, grana padano)

\*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