

VOILA! THE BISTRO

(EST. 2002)

Lunch Menu

Create Your Own 3-Course Price-Fixe Lunch

\$29pp

APPETIZERS

SOUP DE JOUR	9.
FIELD GREENS SALAD	10.
Honey Balsamic Dressing	
Add Candied Nuts & Roquefort cheese (\$3 Supplement)	
ROASTED BEET SALAD	13.
Pecorino Romano & sunflower seeds	
MINI VEGETABLE QUICHES	13.
Raspberry wasabi aioli	
ESCARGOT À LA BOURGUIGNON	14.
Garlic Herb Butter	

ENTRÉES

ARTISANAL CHEESE PLATE -2 PIECE	16.
Seasonal Accompaniments	
CREAMY PESTO PASTA	16.
Gruyere Cheese-Add shrimp \$6 supplement	
ROASTED CHICKEN BREAST	19.
Garlic herb butter/Gruyere cheese/potato purée	
MARYLAND CRAB CAKES	20.
Sauce Remoulade	
*BLACK ANGUS BEEF BURGER	18.
Toasted Brioche/Parmesan Frites	
Add Caramelized Onion/Gruyere Cheese - \$2 Each	

*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.*

FOR PARTIES OF SIX OR MORE, A GRATUITY OF 20% WILL BE ADDED