

# Voila!

## ENTRÉES

### MAIN COURSE

PAN-SEARED SEA SCALLOPS 29  
Caper-Raisin Dressing / Potatoes Purée

\* MEDITERRANEAN-STYLE

BROILED SALMON 29  
Whipped Potato / Aged Balsamic  
Butter Sauce

\* BLACKENED AHI TUNA 29  
Soy Mustard Drizzle /  
Turmeric Coconut Rice

ROASTED CHICKEN BREAST 26  
Rosemary / Fresh Thyme Brie Cheese /  
Honey Cumin Glazed Carrots

FIVE-SPICE CARAMELIZED  
PORK TENDERLOIN 26  
Cranberry & Orange Marmalade Sauce

\* DUCK BREAST IN HONEY  
BALSAMIC GLAZE 32  
Red Cabbage & Apple Compote

\* PAN-SEARED FILET MIGNON 34  
Cognac Peppercorn Sauce /  
Potato Boulangère

RED-WINE BRAISED SHORT RIBS  
32  
Creamy Garlic Mashed Potatoes

\* BLACK ANGUS BEEF BURGER 18  
Toasted Brioche / Parmesan Fries  
*Add \$2 each: Caramelized Onions /  
French Brie / Bleu Cheese / Grana-Padano*

### CHEF'S FIVE-COURSE

TASTING MENU 58

#### FIRST COURSE

SEASONAL SOUP

#### SECOND COURSE

ESCARGOT À LA BOURGUIGNONNE  
Garlic Herb Butter  
OR

ROASTED BEETS SALAD  
Grana-Padano Cheese Croutons

#### THIRD COURSE

MARYLAND CRAB CAKE  
Raspberry Wasabi  
OR

MINI VEGETABLE QUICHE  
Green Salad

#### FOURTH COURSE

\* PAN-SEARED FILET MIGNON  
Cognac Peppercorn Sauce /  
Potato Boulangère  
OR

PAN-SEARED SEA SCALLOPS  
Caper Raisin Dressing / Potatoes Purée

#### FIFTH COURSE

DESSERT OF THE DAY  
OR  
SOUFFLÉ (\$4 Supplemental)

\* 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