

Voila!

LUNCH

2-COURSES / ENTRÉE & DESSERT OF THE DAY 18
3-COURSES / APPETIZER, ENTRÉE & DESSERT OF THE DAY 25
OR À LA CARTE

APPETIZERS

SEASONAL SOUP P/A

FIELD GREENS SALAD 7

Caesar Balsamic Dressing

Add Candied Pecans & Roquefort Cheese (\$2 Supplemental)

ROASTED BEETS SALAD 10

Grana-Padano Cheese Croutons

ESCARGOT A LA BOURGUIGNONNE 12

Garlic Herb Butter

MINI VEGETABLE QUICHES 11

Green Salad

ENTRÉES

MARYLAND CRAB CAKE 16

Raspberry Wasabi

* SAUTÉED BEEF BROCHETTE 16

Soy Ginger Essence

ROASTED CHICKEN BREAST 17

Rosemary / Fresh Thyme Brie Cheese /

Honey Cumin Glazed Carrots

PASTA 15

Fresh Spinach / Herbs & Garlic Olive Oil

* BLACK ANGUS BEEF BURGER 16

Toasted Brioche / Parmesan Fries

Add \$2 Each: Caramelized Onions / 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 SERVE OF ANY FOOD ALLERGIES IN YOUR GROUP
PARTIES OF SIX OR MORE, A GRATUITY OF 20% WILL BE ADDED

