

Voila! The Bistro

EST. 2002

APPETIZERS

SOUP DE JOUR	9.
FIELD GREENS SALAD	9.
Honey Balsamic Dressing	
Add Candied Nuts & Shaved Pecorino (\$3 Supplement)	
BEET & GOAT CHEESE NAPOLEONS	13.
Mustard Beet Juice Vinaigrette	
HOUSE-MADE SALMON	15.
Sashimi Yuzu Soy Essence	
ESCARGOT À LA BOURGUIGNON	14.
Garlic Herb Butter	
SEARED FOIE GRAS	21.
Cherry Gastrique Drizzle	
PUFF PASTRY VEGETABLE TART	14.
Gruyere Cheese	
CRISPY SALMON CROQUETTES	16.
Sauce Remoulade	
CHEESE PLATE	15.
2 Artisanal Cheeses with Seasonal Accompaniments	

ENTRÉES

*GLAZED SEA SCALLOPS	32.
Brown Butter & Lemon/Whipped Potatoes	
* BAKED ATLANTIC SALMON	28.
Aged Balsamic / Teriyaki Sauce / Seasonal Vegetable	
* SESAME CRUSTED AHI TUNA	32.
Soy Mustard / Yellow Coconut Rice	
CREAMY SAFFRON RISOTTO	29.
Shrimp & Spinach	
POTATO GNOCCHI	25.
Cracked Pepper & Parmesan Reggiano	
ROASTED CHICKEN BREAST	26.
Garlic Herb Butter / Gruyere Cheese / Candied Nuts	
FIVE-SPICE PORK TENDERLOIN MEDALLIONS	27.
.Red Wine Pan Sauce / Red Cabbage / Apple Compote	
* PAN-SEARED DUCK BREAST	33.
Maple Syrup Port Wine Essence Gastrique	
BRAISED BEEF.BOURGUIGNON	32.
Red Wine / Mashed Potatoes / Caramelized Onions	
* FILET MIGNON	38.
Cognac Peppercorn Sauce / Potato Boulangère	

SIDES 8.

Red Cabbage
Garlic Mashed Potatoes
French Fries
French Green Beans
Potato Boulangère

NO SUBSTITUTIONS PLEASE