

Voila! The Bistro

EST. 2002

THREE COURSE PRIX FIXE MENU \$39 PP
MONDAY-FRIDAY

FIRST COURSE

SOUP DE JOUR

OR

FIELD GREENS SALAD

Honey Balsamic Dressing

Add Candied Nuts & Shaved Pecorino

(\$3 Supplement)

OR

ROASTED BEET SALAD

Pecorino Romano / Sunflower Seeds

OR

ESCARGOT À LA BOURGUIGNON

Garlic Herb Butter

OR

MINI VEGETABLE QUICHES

Raspberry Wasabi Aioli

SECOND COURSE

* BAKED ATLANTIC SALMON

Aged Balsamic / Teriyaki Sauce / Seasonal Vegetable

OR

ROASTED CHICKEN BREAST

Garlic Herb Butter / Gruyere Cheese / Potato Purée

OR

FIVE-SPICE PORK TENDERLOIN MEDALLIONS

Red Wine Pan Sauce / Red Cabbage / Apple Compote

OR

CREAMY PESTO PASTA

Pecorino Romano

THIRD COURSE

DESSERT OF THE DAY

OR

SOUFFLÉ

(\$6 SUPPLEMENT)

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