

Voila! The Bistro

EST. 2002

FIVE-COURSE TASTING MENU

per table only
\$64 pp.

FIRST COURSE

Soup du Jour

SECOND COURSE

Escargot

OR

Roasted Beet Salad

THIRD COURSE

Crab Cake

OR

Mini Vegetable Quiches

FOURTH COURSE

* Filet Mignon Au Poivre

OR

* Sesame-Seed Crusted Ahi Tuna

FIFTH COURSE

Dessert of the Day

OR

Soufflé (\$6 Supplement)

A WINE PAIRING CAN BE ADDED
TO THE FIVE-COURSE TASTING MENU
FOR AN ADDITIONAL CHARGE OF
\$20 pp., FOR ½ POUR

THREE COURSE PRIX FIXE MENU

MONDAY – FRIDAY
\$39 pp.

FIRST COURSE

SOUP DU 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 (\$8 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