

Voila! The Bistro

EST. 2002

FIVE-COURSE TASTING MENU

per table only

62. pp

FIRST COURSE

Soup du Jour

SECOND COURSE

Escargot

OR

Beet/Goat Cheese Napoleon

THIRD COURSE

*House-made Salmon Sashimi

OR

Puff Pastry Vegetable Tart/ Gruyere Cheese

FOURTH COURSE

*Filet Mignon Au Poivre

OR

*Sesame-Seed Crusted Ahi Tuna

FIFTH COURSE

Dessert of the Day

OR

Soufflé (\$4 Supplement)

WINE PAIRINGS CAN BE ADDED
FOR AN ADDITIONAL CHARGE OF \$20PP FOR ½ POUR

*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