

# Voila!

## LUNCH

2 course (entrée & dessert of the day) 18

Or

3 course (appetizer, entrée & dessert of the day) 25

Or

alla carte

## APPETIZERS

seasonal soup 9

field greens salad 7

caesar balsamic dressing

add candied pecans & roquefort cheese (\$2 supp.)

roasted beets salad 9

grana Padano cheese croutons

escargot a la bourguignonne 11

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 pesto parmesan regiano

\*black angus beef burger 14

toasted brie, parmesan fries

(add \$2 each: caramelized onion, 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 server of any food allergies in your group parties of six or more, a gratuity of 20% will be added