

Voilà!

DINNER 36 pp

APPETIZERS

seasonal soup

field greens salad

caesar balsamic dressing

add candied nuts & roquefort cheese (\$2 supplemental)

roasted beet salad

grana-padano cheese croutons

escargot a la bourguignonne

garlic herb butter

mini vegetable quiches

green salad

ENTRÉES

maryland crab cake

raspberry wasabi

mediterranean-style broiled salmon

green herbs & preserved lemon aioli / lentil salad

roasted chicken breast

rosemary, fresh thyme brie cheese / honey cumin glazed carrots

five-spice caramelized pork tenderloin

cranberry & orange marmalade sauce

**sautéed beef brochette*

soy ginger essence

Pasta fresh peas parmesan reggiano

DESSERT OF THE DAY



**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*