

Voila! The Bistro

Est. 2002

Dinner

\$32

First Course

Seasonal Soup

Baby Green Salad

with honey balsamic dressing

(add bleu cheese & nuts \$2 supplement)

Roasted Beet Salad

toasted sunflower seeds and grana padano cheese

Escargot Bourgogne

herb, garlic butter in a filo nest

Vegetable Quiches

with green salad

Baked Mussels

with seasonal vegetables

Main Course (Choose One):

Crab Meat Balls

with seasonal vegetables

*Teryaki Oven Roasted Salmon

cranberry saffron rice, mustard aioli

Sauteed Beef Brochette

with soy ginger essence

Free Range Chicken Breast Milanese

topped with brie cheese, herb butter dressing

Pasta With House Made Pork Sausage

spinach and garlic olive oil

Desert Of The Day

**These items may be cooked to your liking and according to Suffolk County Law; we must inform you that consuming raw/undercooked foods increase your risk of food-borne illnesses especially if you have certain medical conditions.*

