

Voila the Bistro

Dinner

First Course

Seasonal Soup

Baby Greens

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

Crab Meat Balls

With seasonal vegetables

*Teriyaki 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

\$32

Dessert 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 illness especially if you have certain medical conditions.*

Parties of 6 or more - a gratuity of 20% will be added