

# Voila Dinner Menu

## *Greens & Soups*

*Creamy Watercress Soup* 10  
with Crème Fraîche &  
Jonah Crab Relish

*Crab Dip* 12  
jumbo lump crab, melted  
cheese, all dusted with old  
bay seasoning

*Grilled Shrimp* 12  
with Hearts of Palm,  
Orange Relish & Citrus  
Vinaigrette

*Grilled Portobello Tartare* 9  
with Rosemary Feta Cheese

*Tower of Roasted Beets* 16  
with Herbed Goat Cheese,  
beet emulsion and micro  
greens

*Organic Greens* 8  
with Candied Walnuts and  
Goat Cheese

## *Main Course Entrées*

*Pan Roasted Main Lobster* ..... 30  
with Saffron Risotto & Romesco Sauce

*Sesame Crusted Yellowfin Tuna* ..... 29  
with Stir-Fry of Scallions, Shiitakes & Carrots

*Sunnyside Farm Delmonico Steak* ..... 30  
with Pinot Noir Sauce & Potato Gratin & Tomato Confit

*Roasted Amish Duck Breast* ..... 29  
with Pear Ginger Sauce & Yam Puree

*Herb Roasted Pork* ..... 28  
with Creamy Polenta, Sun-Dried Tomato Jus & Feta Gremolata

*Sautéed Liver & Onions* ..... 27  
with Herbed Spaghetti Squash & Balsamic Vinegar Sauce

*Rockfish Rosmarino* ..... 21  
Rockfish cooked in white wine and butter, with fresh rosemary

## *Voila Specialties*

*Fragrant Chicken & Almond Curry* 25  
with Apricot Chutney & Mint Raita

*Lamb Loin Brochette* 24  
served with a vegetable risotto cake and a  
pomegranate pinot noir sauce

*Fresh Northwest Salmon Filet* 21  
Broiled, baked on cedar plank, pan seared, or  
poached

*Halibut Baked with Bread Crumbs* 26  
Fresh baked halibut surrounded by vegetables  
and sprinkled with crumbs and butter

Wine list available upon request.