

VOILÀ! BISTROT

SEATTLE RESTAURANT WEEK SPRING 2021

\$35

1ST COURSE

ZUCCHINI PARMESAN SALAD

Shaved zucchini and Parmesan cheese, lemon vinaigrette

OR

SOUP OF THE DAY

2ND COURSE

BEEF STROGANOFF

Sliced beef sauteed with mushrooms and onions in a cream sauce, served with homemade mashed potatoes

OR

MUSSEL MARINIER & FRITES

Steamed mussels in a white wine sauce with mirepoix and fresh thyme

OR

FOUR CHEESE SAGE RAVIOLI

Brown butter sage sauce

3RD COURSE

RASPBERRY CHOCOLATE MOUSSE

OR

PEAR BELLE HELENE

OR

SORBET OF THE DAY

TAX & GRATUITY ARE NOT INCLUDED