

VOILÀ! BISTROT

SEATTLE RESTAURANT WEEK FALL 2021

\$35

1ST COURSE

AUTUMN SALAD

Arugula - Pear - Parmesan - Balsamic Vinaigrette

OR

SOUP OF THE DAY

2ND COURSE

PORK TENDERLOIN

Brown butter sage sauce served with roasted Yukon potatoes

OR

MUSSELS MARINIÈRE & FRITES

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

OR

FOUR CHEESE RAVIOLI

Lemon thyme sauce

3RD COURSE

CHOCOLATE MOUSSE

OR

SORBET OF THE DAY

TAX & GRATUITY ARE NOT INCLUDED