

In support of the rising minimum wage, a surcharge will be added to all checks. It helps us to improve the pay for our employees in the kitchen while continuing to provide the same wonderful food and great service you enjoy so much when coming to Et Voila!

ET VOILÀ!

FRENCH BISTRO

APPETIZER



RAVIOLI AUX CHAMPIGNONS.. 15

Homemade mushroom ravioli, white truffle oil, parmesan, port wine mushroom sauce

ROULADE DE SAUMON..... 13

Warm seared salmon roulade, mango tartar, avocado, passion fruit coulis, crème fraîche

VELOUTÉ DE CHOU-FLEUR 9

Cauliflower and coconut soup, arugula pesto, curry oil, crème fraîche

CROUSTILLANT CHAUD DE REBLOCHON 14

Warm and crispy phyllo dough stuffed with reblochon cheese, orange jam, baby gems greens, apple cider vinaigrette

PLANCHE DE CHARCUTERIE ET FROMAGES 22

Charcuterie and cheese board, fig country bread and garnitures

MUSSELS

20

MOULES MARINIÈRE

Steamed mussels with white wine, garlic, shallot, herb butter, cream

MOULES AU BLEU

Steamed mussels with shallot, garlic, white wine, cream, gorgonzola cheese

MOULES AU CHORIZO

Steamed mussels with diced chorizo, green onion, dried cherry tomatoes, romesco sauce

Served with fries

Our mussels are
Washington State Penn cove mussels

SIDES

5

FRITES*

6

HARICOTS VERTS

MIXED VEGETABLES • FETTUCCINE
ROASTED FINGERLING
WILD MUSHROOMS (ADD \$2)

CHEF OWNER: VINCENT VIALE

SPLIT PLATE CHARGE 2.5

Consuming raw or undercooked meat, fish or egg
may increase the risk of food borne illness.

*Fried in peanut oil

18% gratuity may be added to parties of 6 or more.

FROMAGE



FOURME D'AMBERT
MONTBOISSIER • CAMEMBERT
PONT L'ÉVÊQUE • REBLOCHON
CRÉMEUX DE BOURGOGNE
CHABICHOU (+1.50)
PETIT AGOUR (+1.50)

Served with country bread &
garnitures

Two | 11 Three | 14 Four | 17

CAVIAR

10Z

SIBERIAN STURGEON CAVIAR

Served with crème fraîche, chives,
shallots, egg yolks, egg whites
and house made blinis

55

SALAD

SALADE DE BETTERAVES ROUGES AU CHÈVRE CHAUD*..... 12

Braised candy striped beets, frisée,
warm goat cheese, walnuts, balsamic
dressing

SALADE DU JARDIN 12

Bibb lettuce, marinated cherry
tomatoes, feta cheese, shaved fennel
and radishes, candied walnuts,
blood orange vinaigrette

SALADE DU PRINTEMPS 13

Farro, artichokes, figs, grapes,
pomegranate seeds, burrata cheese,
pistachios, roasted shallot-basil
vinaigrette

CLASSIC

SOUPE À L'OIGNON GRATINÉE...11

Traditional French onion soup, melted
Emmental cheese

POITRINE DE PORC.....14

Pan seared pork belly, roasted plums,
grilled asparagus, quail egg, mustard
vinaigrette

ESCARGOTS À L'AIL ET PASTIS....12

Burgundy snails, pastis, garlic and
parsley butter

MAIN COURSE

SAUMON D'ÉCOSSE, BEURRE BLANC AU GINGEMBRE..... 27

Seared Scottish salmon tournedo, ginger-soy rub, braised purple kale, potato
gnocchi, fava beans, artichokes, ginger beurre blanc

COQUILLES SAINT-JACQUES DU MAINE, SAUCE CHAMPIGNON 29

Seared Maine diver scallops, potato-leek galette, mushroom port sauce

FILET DE FLÉTAN AU BEURRE DE YUZU 34

Roasted Alaskan halibut, fregola pasta, white corn, English peas, pea vines, yuzu
beurre blanc

FETTUCCINE AU SAUMON FUMÉ, SAUCE CARBONARA 23

Smoked salmon fettuccine, English peas, fava beans, poached egg, beurre blanc

TRADITIONNEL COQ AU VIN, POMMES SAUTÉES..... 25

Braised chicken leg, roasted fingerling potatoes, bacon, red wine sauce

MAGRET DE CANARD, SAUCE AUX PRUNES ET PORTO 29

Maple Leaf duck breast, fall vegetable napoleon, carrot mousseline, baby turnip,
roasted plum and port wine sauce

STEAK AU POIVRE ET FRITES*29

Grilled Aspen Ridge flat iron steak, french fries, haricots verts, green peppercorn
sauce

TOURNEDOS D'AGNEAU EN CROÛTE DE PIQUILLO, SAUCE AU JUS ... 30

Australian lamb tenderloin, bell pepper and raisin compote, garlic cream,
panisses, lamb sauce

CAILLE RÔTIE À LA TRUFFE NOIRE, SAUCE MOUTARDE 25

Black truffle stuffed quail, onion-bacon brioche, pork belly lardons, fingerling
potatoes, mustard sauce

CREVETTES BLANCHES GRILLÉES, CITRON VERT ET CARDAMOME 26

Grilled white Mexican prawns, risotto cake, spaghetti squash, arugula pesto
and lime-cardamom reduction

A 3% SURCHARGE WILL BE ADDED TO EACH BILL TO HELP COVER
INCREASING B.O.H OPERATIONS AND LABOR COSTS.

ET VOILÀ!

FRENCH BISTRO

PESCATERIAN AND VEGETARIAN MENU

ITEMS WITH A *
CAN BE MADE VEGAN

APPETIZERS

VELOUTÉ DE CHOU-FLEUR 9
Cauliflower and coconut soup, arugula pesto, curry oil,
crème fraîche

SALADE DU PRINTEMPS* 13
Farro, artichokes, figs, grapes, pomegranate seeds,
burrata cheese, pistachios, roasted shallot-basil
vinaigrette

**SALADE DE BETTERAVES ROUGES
AU CHÈVRE CHAUD*** 12
Braised candy striped beets, frisée, warm goat cheese,
walnuts, balsamic dressing

ROULADE DE SAUMON.....11
Warm seared salmon roulade, mango tartar, avocado,
passion fruit coulis, crème fraîche

SALADE DU JARDIN* 12
Bibb lettuce, marinated cherry tomatoes, feta cheese,
shaved fennel and radishes, candied walnuts,
blood orange vinaigrette

MAIN COURSES

RAVIOLI AUX CHAMPIGNONS 25
Homemade mushroom ravioli, white truffle oil,
parmesan, port and mushroom sauce

FETTUCCINE AU SAUMON FUMÉ..... 23
Smoked salmon fettuccine, English peas, fava beans,
poached egg, beurre blanc

TOFU SAUTÉ, PESTO DE ROQUETTE* 22
Seared lime-rum infused tofu, fregola pasta, English peas,
white corn, arugula pesto

GALETTE DE RISOTTO 22
Risotto cake, asparagus, wild mushrooms, Parmigiano
Reggiano, port wine sauce and basil pesto

LÉGUMES DE SAISON SAUTÉS* 20
Chef Vincent's selection of seasonal vegetables

SPLIT CHARGE \$2.5

Chef owner: Vincent Viale

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