



January 25 - February 7, 2019

VOLO RESTAURANT WINE BAR

4-Course Prix Fixe Dinner Menu | \$48

Please select one from each course (such as):

First Course

croquette; cheese stuffed crisp potato, lemon garlic aioli (v, gf)

- or -

trio of chilled oysters; green peppercorn mignonette, spicy cocktail sauce

Second Course

mussels; white wine, shallot, parsley, French butter (gf)

- or -

chicory, endive & arugula salad; pickled red onion, toasted sunflower seeds, tart mustard dressing (v, gf)

Third Course

sautéed arctic char; stir fry bok choy, black "forbidden" rice, lemongrass curry (gf)

- or -

roasted cauliflower; creamed spinach, crispy leeks, and preserved lemon (v, gf)

- or -

duck confit; bacon Brussels sprouts & lentils, roasted apple sauce, red wine glaze (gf)

Fourth Course

artisan cheese plate (choose two) with quince paste and lemon endive (v, gf)*

- or -

salted caramel chocolate mousse; with salted caramel and shortbread cookies (v, gf)*

The Restaurant Week menu is for each guest to enjoy individually; artisan cheeses and regular restaurant menu items may be ordered in addition. Beverage, tax and gratuity not included.

Reservations via: www.volorestaurant.com

or call 773-348-4600