

LA VOYA
PLATS DU JOUR

Valentine's Day 2019

Blood Orange Salad 13
soft herbs, arugula, manchego,
macadamia nuts, citrus vinaigrette

Scallop Soup 19
fire roasted red pepper, cucumber,
steamed mussels, scallion, clams

Lobster Two Ways 39
Tail & Frites, claw and knuckle meat
"Oscar" grilled asparagus, hollandaise
herb-butter

12 hour Braised Beef Short Rib 32
creamy aged cheddar polenta,
red wine-salsify

Passionfruit-White Chocolate Cake 10
kumquat marmalade

2.14.2019

FRENCH BRASSERIE

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soft herbs, arugula, manchego,
macadamia nuts, citrus vinaigrette

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fire roasted red pepper, cucumber,
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Steamed Lobster Two Ways 39
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