

# LA VOÛTE

bistro-bar

AN ELEGANT DINING EXPERIENCE IN DOWNTOWN HOMEWOOD  
EST. 2015

FRENCH-INSPIRED FARM-TO-TABLE FUSION CUISINE RICH IN TRADITION  
BY EXECUTIVE CHEF JUAN OBANDO

## HORS D'OEUVRES

### **PROSCIUTTO DI PARMA \$18**

bocconcini mozzarella, roasted red pepper, artichoke, olive oil, basil with a balsamic glaze

### **FRIED CALAMARI \$19**

roasted garlic aioli, spicy marinara sauce

### **MUSSEL MARINARA \$19**

sautéed shallots, garlic, parsley, olive oil, maître d'hôtel butter served with a grilled baguette

*\*choice of white wine sauce or spicy tomato sauce*

### **MEATBALLS AU GRATIN \$20**

beef and pork homemade meatballs, garlic and basil tomato sauce, shredded mozzarella topped with arugula salad and shaved parmesan

### **MARYLAND CRAB CAKE \$18**

two 2oz crab cakes served with frisee lettuce and a cajun remoulade

### **RISOTTO CAPESANTE \$22**

arborio rice with roasted scallops, asparagus, tomatoes, mushrooms and spinach

### **SHRIMP COCKTAIL \$22**

chilled shrimp 8/12 with your choice of *cocktail sauce or thousand island* with cucumber, red onions and avocado

### **SHRIMP AND GRITS \$30**

*Caviar of the South*

sautéed shrimp 8/12, bell pepper, onion, carrots, tomatoes, garlic and wine served with pimiento cheese grits

### **HUMMUS WITH ROASTED CAULIFLOWER \$26**

classic hummus served with roasted cauliflower, olives, feta cheese, cherry tomatoes, carrots, celery, tahini sauce and grilled pita bread

### **CHARCUTERIE BOARD 4PPL \$60 2PPL \$35**

Indulge in our artisanal Cheese and Charcuterie Board, featuring a selection of exquisite cheeses including young Smoked Gouda, French Roquefort, and creamy Brie. Delight in the rich flavors of Manchego and Bocconcini Mozzarella, perfectly complemented by the savory notes of Prosciutto di Parma, Prosciutto Cotto, Genoa Salami, Mortadella, and Spicy Soppressata Calabrese, all served alongside olives, pepperoncini, and membrillo. Accompanied by honey, grain mustard, pickled onions, pickled cucumbers, and crispy crostinis.

## SALADS

### **ASPARAGUS MIMOSA \$16**

chilled green and white asparagus with potatoes, hard boiled eggs, tomatoes, mushrooms, basil, blue cheese crumbles with a truffle vinaigrette

### **PASTÈQUE FONDUE BRIE \$15**

watermelon, arugula, watercress, red onion, mushrooms, red grapes, melted brie, honey truffle vinaigrette, balsamic glaze

### **CEASAR SALAD \$13**

Romain heart lettuce, roasted peppers, shaved parmesan, croutons, creamy ceasar dressing

### **ROASTED BEET SALAD \$13**

organic mixed greens, roasted beets, caramelized walnuts, blue cheese, balsamic dressing

walnut allergy

### **BURRATA SALAD \$16**

cherry heirloom tomatoes, basil, olive oil, burrata cheese, fresh pesto, balsamic glaze

pine nut allergy

### **CRABE ET MAÏS \$17**

grilled sweet corn with squash, crab, smoked gouda, watercress and an avocado dressing

### **LA VOÛTE SALAD \$18**

Romaine and Boston lettuce, radicchio, arugula, watercress, endive, cucumber, tomato, black olives, feta cheese, chickpeas, green beans, mortadella, provolone, salami, shaved parmesan with a house dressing

Add Chicken, Shrimp, Salmon or Steak

## SOUPS

### **FRENCH ONION SOUP \$12**

caramelized onions, simmered to perfection with brandy and chicken broth. Topped with a crisp crostinis and a generous layer of toasted Gruyere cheese.

### **SOUP DU JOUR CUP \$8 BOWL \$12**

chef's special

\*The Illinois Dept. of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, especially the elderly, young children under 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Please tell your server if you have any dietary needs and we will modify any restriction you may have. 20% gratuity will be added for parties of six or more. Menu items subject to change based on supply. Ask about our loyalty program!

## MAIN

### **FILET MARCHAND DE VIN BUTTER \$60**

8oz grilled filet, red wine butter, mashed potatoes, asparagus, caramelized onion, *melted brie or blue cheese*

### **FAUX-FILET \$60**

16oz ribeye, crushed pepper served with mashed potatoes and sautéed spinach topped with a green pepper sauce

### **CHICKEN FRANCESE \$33**

pounded battered chicken, lemon sauce beurre blanc served with mashed potatoes, sautéed spinach and tomatoes

### **CHICKEN PAILLARD \$32**

grilled chicken, arugula salad, red onion, capers, cherry heirloom tomatoes, lemon beurre blanc, shaved parmesan, balsamic glaze

### **CHICKEN ZUCCHINI WITH MOZZARELLA \$33**

roasted chicken breast, sautéed green zucchini, cherry tomatoes, spinach and a garlic cream sauce topped with fresh mozzarella

### **HALF ROASTED AMISH CHICKEN \$36**

roasted golden potatoes, collard greens with bacon, lemon garlic and a white wine sauce

### **PORK CHOP WITH BRANDY SAUCE \$35**

14 oz roasted pork, sautéed mushrooms, garlic, brandy and a veal demi glaze

### **SALMON AVOCADO RELISH \$36**

roasted salmon, grilled asparagus, mashed potatoes, avocado and mango relish with a red wine reduction glaze

### **MAHI MAHI WITH ALMOND BUTTER CRUST \$39**

roasted mahi mahi with a baked almond butter crust over arugula, watercress, red onion and roasted beets served with mashed potatoes  
almond allergy

### **FAROE ISLAND SALMON \$36**

8oz salmon, paella rice, lemon butter sauce with roasted seasonal vegetables

## SIGNATURE DISHES

### **JUMBO SCALLOPS WITH PERNOT \$40**

pan-seared jumbo scallops, paired with squash, spinach, and a flaming Pernod-infused cream sauce. Enhanced with caramelized apple and micro greens, served alongside grilled asparagus.

### **SWORDFISH WITH BEURRE NOISETTE \$40**

grilled Swordfish, paired with roasted artichoke, tomatoes, and a tangy brown butter with lemon and capers. Topped on a bed of arugula and watercress salad, accompanied by grilled asparagus smoked with hickory and cherry.

## PASTA

### **RAVIOLI DI FORMAGGIO CON TARTUFO \$27**

crème sauce with garlic, basil, sautéed mushroom, veal glace, shaved parmesan and truffle oil

### **SPAGHETTI AUX FRUITS DE MER \$36**

spaghetti pasta, sautéed shrimp, mussels, scallops, calamari, tomato, zucchini, *choice of garlic white wine sauce or spicy marinara*

### **PENNE CON GAMBERY \$30**

penne pasta, sautéed shrimp 8/12, asparagus, mushrooms and spinach with a vodka tomato cream sauce

### **GNOCCHI CON MOZARRELLA \$25**

potato gnocchi with tomato basil, garlic and spinach topped with fresh mozzarella

### **PACCHERI BOLOGNESE CON RICOTTA \$28**

homemade meat sauce topped with ricotta cheese

### **MUSHROOM RAVIOLI \$27**

stuffed ravioli with sautéed wild mushrooms, garlic, white wine, spinach, beurre blanc and parmesan cheese

## BURGERS

### **LA VOÛTE BURGER \$22**

8oz black angus burger, topped with crispy Gruyere cheese, juicy steak tomato slices, fresh Boston lettuce, and a bacon jam. Finished with a zesty sriracha aioli, all nestled between a fluffy brioche burger bun. Served with a side of fries.

### **VEGGIE BURGER \$22**

roasted portobello mushroom, generously stuffed with creamy goat cheese, squash, roasted eggplant, peppers, tomatoes and red onions. Served atop a bed of fresh arugula and watercress salad, accompanied by hummus and Greek yogurt, drizzled with a refreshing cucumber mint dressing. Served with a side of fries.

## SIDES

### **RATATOUILLE \$12**

melted goat cheese

### **AU GRATIN MASHED POTATOES \$9**

### **GRILLED ASPARAGUS \$11**

melted butter, truffle oil, shaved parmesan

### **SAUTÉED SPINACH \$9**

### **ROASTED POTATO \$10**

lemon beurre blanc

### **SAUTÉED MUSHROOMS \$11**

madeira sauce, truffle oil, shaved parmesan

### **BROCCOLI \$9**

shaved Parmesan

### **FRENCH FRIES \$9**

### **COLLARD GREENS \$11**

with bacon