

Bistro Cacao Dinner Menu

Les Potages

Soupe du Jour

-11-

Soupe à l'Oignon

French Onion Soup with Gruyère Cheese

-12-

Cucumber Mint Soup

Cucumber, Smoked Tomato, Mint, Crème Fraiche

-14-

Les Petites Verdures

Salade "Cacao"

*Field Greens, Rainbow Cherry Tomatoes, Walnuts, Golden Raisins,
Goat Cheese, Herb Dressing*

-12-

Burrata

Rainbow Cherry Tomatoes, Black and Green Grapes, Sunflower Seeds, Olive Oil, Micro Greens

-15-

Arugula & Quinoa Salad

Arugula, Sweet Potatoes, Quinoa, Sherry Dressing

-14-

Les Petits Plats

Steak Tartare

Quail Egg, Braised Shallots, Capers, Micro Greens, Dijon Mustard, Olive Oil

-18-

Escargots au Beurre d'Ail

Sautéed Snails with Garlic and Parsley Butter

-13-

Calamars Grillés

Mango Relish, Red Onions, Tomatoes, Green Peppers, Cilantro, Raw Almonds, Herb Dressing

-14-

Petioncles Avec Houmous de Betterave

Grilled Scallops, Red Beet Hummus, Feta Cheese, Fennel Cream Sauce

-17-

Tomate Farcie

Lobster Stuffed Tomato, Mixed Peppers, Crème Fraiche, Lobster Jus

-15-

Truite Fumé

Smoked Trout, Mixed Greens, Roasted Red Peppers, Parmesan Cheese

-14-

Foie Gras Poêlé

Pan Seared Duck Foie Gras, Green Lentil Salad, Orange Gastrique

-19-

Mushroom Risotto

Arborio Rice, Wild Mushrooms, Parmesan

-14-

Bistro Cacao Tasting Menu

\$80 Per Person

To Be Ordered by the Entire Table

Please Advise Your Server of Any Dietary Restrictions

Subject to Availability

Add Wine Pairing \$50 Per Person

Les Plats Principaux

Les Viandes

Poulet Roti

Airline Chicken, Stuffed with Sundried Tomatoes, Spinach, Ricotta Cheese, Broccolini, Duxelle Sauce
-25-

Onglet de Boeuf aux Echalotes

Grilled Hanger Steak, Caramelized Shallots, Bordelaise, Pommes Frites
-26-

Magret de Canard, Sauce a l'Oranges

Pan Seared Duck Breast, Potato Cake, Apricot Compote, Orange Gastrique
-31

Carré d'Agneau aux Herbes

Herb Mustard and Panko Crusted Rack of Lamb, Polenta Cake, Asparagus, Marchand de Vin
-32-

Filet Mignon Grillé, Sauce au Poivre

Beef Tenderloin, Asparagus, Potato Gratin, Black Pepper Sauce
-32-

Les Poissons

Saumon Grillé

Grilled Salmon Filet, Sundried Tomatoes, Leeks, Polenta Cake, Fennel Cream Sauce
-25-

Loup de Mer du Chili

Chilean Seabass, Zucchini, Potato Cake, Saffron Sauce
-34-

Mahi Mahi

Roasted Red Peppers, Fava Beans, Caviar, Beurre Blanc
-32-

Seafood Crepe

Shrimp, Scallop, Monkfish, Cream Cheese, Peppers, Onions, Broccolini, Fennel Cream Sauce
-34-

Crevettes et Ravioli aux Champignons

*Grilled Shrimp on a Bed of Wild Mushroom Ravioli, Shaved Parmesan,
Tomato Basil Sauce*
-28-

Les Plats Vegetariens

Ratatouille

Zucchini, Yellow Squash, Tomatoes, Peppers, Herbs, Thyme Tomato Jus
-24-

Ravioli aux Champignons

Wild Mushroom Ravioli with Grilled Asparagus, Shaved Parmesan, Tomato Basil Sauce
-26-