



Restaurant Week Dinner Menu

3 Courses \$35

(Sales Tax, Gratuity Excluded)

APPETIZERS

Soupe du Jour

or

Salade "Cacao"

Field Greens, Tomatoes, Hearts of Palm, Walnuts, Golden Raisins, Goat Cheese, Balsamic Dressing

or

Burrata

Burrata, Roasted Beets, Sunflower Seeds, Heirloom Tomatoes, Olive Oil, Fig Reduction

or

Pâté de Faisan

Pheasant Pâté with French Cornichons and Mixed Greens

Or

Spicy Shrimp

in Tomato White Wine Sauce with Chili Pepper, Shallots and Parsley

ENTREES

Magret de Canard, Sauce aux Oranges Gastrique

Pan-Seared Duck Breast, Braised Endives, Potato Gratin, Orange Gastrique

or

Filet Mignon Grille

Beef Filet Mignon, Roasted Asparagus, Potato Gratin, Black Pepper Sauce

or

Carré d'Agneau aux Herbes

Herb Mustard and Panko Crusted Rack of Lamb, Polenta Cake, Baby Carrots, Marchand de Vin

or

Onglet de Boeuf aux Echalottes

Grilled Hanger Steak, Caramelized Shallots, Bordelaise, Pommes Frites

or

Saumon Grillé

Grilled Salmon Filet, Polenta Cake, Broccolini, Fennel Cream Sauce

or

Raviolis aux Champignons

Wild Mushroom Ravioli with Grilled Asparagus, Shaved Parmesan, Creole Tomato Sauce

DESSERTS

Cacao Chocolate Mousse with Sugar Tuile, Dulce de Leche (pair with Grand Marnier \$11)

or

Poached Pear with Crème Fraiche, Chocolate Sauce (pair with Port Tawny 10 \$11)

or

Trio Cremes Brulees - Vanilla, Chocolate, Flavor du jour (pair with Carmes de Rieussec, Sauternes \$12)

*Menu items may change depending on availability.

*Due to a high volume of reservations, we kindly encourage a **maximum two hours** seating period. Thank you for your understanding.