

Bistro Cacao Dinner Menu

Soups

Soupe du Jour

\$9.95

Soupe à l'Oignon

French Onion Soup with Gruyère Cheese \$10.95

Gazpacho

Tomatoes, Cucumber, Scallions, Cilantro and Watermelon \$9.95

Salads

Salade "Cacao"

*Field Greens, Tomatoes, Hearts of Palm, Walnuts, Golden Raisins,
Goat Cheese, Balsamic Dressing \$9.95*

Salade de Betteraves et Mozzarella

*Red Beets with Fresh Mozzarella, Golden Raisins, Pumpkin Seeds,
Balsamic and Olive Oil \$10.95*

Salade d'Epinards au Bleu

*Baby Spinach Salad with Dried Cherries, Apples, Crumbled Blue Cheese,
Sweet Apple Herb Vinaigrette \$10.95*

Appetizers

Terrine de Légumes

*Vegan Terrine with Warm Brioche, Avocado,
Extra Virgin Olive Oil and Balsamic \$9.95*

Pâté de Faisan

Pheasant Pâté with French Cornichons and Mixed Greens \$11.95

Escargots au Beurre d'Ail

Sautéed Snails with Garlic and Parsley Butter \$12.95

Cuisses de Grenouilles au Pernod

Sautéed Frog Legs with Shallots, Garlic and Tomato in a Pernod Sauce \$12.95

Grillade de Calamars

*Grilled Calamari with Grilled Pineapple, Crumbled Blue Cheese, Roasted
Pistachios, Golden Raisin, Extra Virgin Olive Oil, Balsamic Reduction \$12.95*

Moules "Cacao"

Steamed Mussels in Lemon Garlic Jalapeno Saffron Broth \$11.95

Coquilles St Jacques

Grilled Scallops with Avocado, Roasted Walnuts, Lemon Herb Dressing \$14.95

Salade de Poulpes

*Grilled Baby Octopus with Caramelized Sweet Apples, Mustard Brie Cheese
Balsamic Reduction \$12.95*

Saumon Fumée

*Smoked Salmon with Roasted Bell Peppers, Pistachios, Shaved Parmesan,
Lemon Herb Dressing \$13.95*

Terrine de Foie Gras de Canard et sa Brioche

Duck Foie Gras Terrine with Fig Compote and Warm Brioche \$15.95

Chef Deger's Tasting Menu

\$75 Per Person

To Be Ordered by the Entire Table

Please Advise Your Server of Any Dietary Restrictions

Add Wine Pairing \$45 Per Person

Main-Entrées

Meat

Blanc de Poulet, Sauce Myrtille

Chicken Breast stuffed with Sun Dried Tomatoes, Mushrooms and Goat Cheese, served with French Green Beans, Fingerling Potatoes and Dried Cherry Ginger Port Wine Sauce \$22.95

Onglet de Boeuf aux Echalottes

Grilled Hanger Steak with Caramelized Shallots in Red Wine Sauce, Served with French Fries \$24.95

Magret de Canard, Sauce Myrtille

Pan-Seared Duck Breast with Sautéed Mushrooms and Spinach, Potato Gratin, Dry Cherry Ginger Port Wine Sauce \$28.95

Carré d'Agneau aux Herbes

Herb, Mustard and Bread Crusted Rack of Lamb with Herbed Potato Cake, Asparagus, Portobello Mushrooms and Rosemary Jus \$29.95

Filet Mignon Grillé, Sauce au Porto

Beef Filet Mignon with Roasted Asparagus, Potato Gratin, Port Wine Sauce \$29.95

Cote de Veau Grillé

Grilled French Veal Chop with Melted Roquefort Cheese, Blue Cheese Polenta Cake, Asparagus, Port Wine Sauce \$28.95

Seafood

Moules et Frites

Steamed Mussels in Lemon Garlic Jalapeno Saffron Broth and French Fries \$20.95

Saumon Grillé

Grilled Salmon Filet, Asparagus, Blue Cheese Polenta Cake and Old Fashioned Mustard Cream Sauce \$23.95

Bar Grillé

Grilled Rockfish, Ratatouille, Roasted Fingerling Potatoes, Caper Lemon Butter Sauce \$26.95

Truite Farcie

Rainbow Trout stuffed with Lobster, Goat Cheese, Apricot, served with French Green Beans, Roasted Fingerling Potatoes, Lemon Mustard Beurre Blanc Sauce \$27.95

Fruits de Mer Grillés

Grilled Salmon, Half Lobster Tail, Scallops, Shrimp, Artichokes, Herbed Potato Cake, Saffron Beurre Blanc Sauce \$28.95

Crevettes et Ravioli aux Champignons

Sautéed Jumbo Shrimp on a Bed of Portobello Mushroom Ravioli, Shaved Parmesan, Fresh Tomato Basil Sauce \$25.95

Vegetarian

Assiette de Légumes

Grilled Vegetables and Tofu with Extra Virgin Olive Oil and Balsamic Reduction \$22.95

Ravioli aux Champignons

Portobello Mushroom Ravioli with Grilled Asparagus, Shaved Parmesan, Fresh Tomato Basil Sauce \$23.95

No Substitutions Please

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions