

Bistro Cacao Dinner Menu

Les Potages

Soupe du Jour

-10-

Soupe à l'Oignon

French Onion Soup with Gruyère Cheese

-11-

Gazpacho

Tomatoes, Cucumber, Green Pepper, Watermelon, Cilantro

-11-

Les Petites Verdures

Salade "Cacao"

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

-10-

Salade de Betteraves et Mozzarella

*Roasted Beets with Fresh Mozzarella, Golden Raisins, Heirloom Tomatoes,
Olive Oil*

-12-

Salade de Roquette

*Arugula, Tomatillos, Granny Smith Apples, Fresh Raspberries,
Roasted Almond, Limoncello Dressing*

-12-

Les Petits Plats

Terrine de Légumes

*Vegan Terrine, Warm Brioche, Avocado,
Extra Virgin Olive Oil*

-11-

Pâté de Faisan

Pheasant Pâté, French Cornichons, Mixed Greens

-13-

Escargots au Beurre d'Ail

Sautéed Snails with Garlic and Parsley Butter

-13-

Grillade de Calamars

*Grilled Calamari, Grilled Pineapple, Crumbled Roquefort, Roasted Pistachios, Golden Raisin, Extra Virgin
Olive Oil, Balsamic Reduction*

-14-

Coquilles St Jacques

Grilled Scallops with Avocado, Roasted Walnuts, Lemon Herb Dressing

-17-

Salade de Poulpes

Grilled Baby Octopus with Caramelized Sweet Apples, Mustard Brie Cheese Balsamic Reduction

-14-

Saumon Fumée

Smoked Salmon with Roasted Bell Peppers, Pistachios, Shaved Parmesan, Lemon Herb Dressing

-14-

Terrine de Foie Gras de Canard et sa Brioche

Duck Foie Gras Terrine with Fig Compote and Warm Brioche

-17-

Les Plats Principaux

Les Viandes

Poulet Roti, Sauce aux Morilles

Roasted Airline Chicken Breast, Morel Crème Sauce, Brussel Sprouts, Parmesan Flan

-24-

Onglet de Boeuf aux Echalottes

Grilled Hanger Steak, Caramelized Shallots, Red Wine Sauce, Served with French Fries

-26-

Magret de Canard, Sauce Myrtille

Pan-Seared Duck Breast, Sautéed Wild Mushrooms and Spinach, Foie Gras Mousse, Dry Cherry Ginger Red Wine Sauce

-30-

Carré d'Agneau aux Herbes

Herb Mustard and Bread Crusted Rack of Lamb, Herb Potato Cake, Asparagus, Rosemary Jus

-32-

Filet Mignon Grillé, Sauce au Poivre

Beef Filet Mignon, Roasted Asparagus, Potato Gratin, Sauce Au Poivre

-32-

Les Poissons

Saumon Grillé

Grilled Salmon Filet, Caramelized Fennel, Asparagus, Parmesan Flan, and Old Fashioned Mustard Cream Sauce

-25-

Sebaste Atlantique Grillé

Grilled Rockfish, Ratatouille

-27-

Truite Farcie

Rainbow Trout stuffed with Lobster, Goat Cheese, Apricot, Haricot Verts, Roasted Fingerling Potatoes, Lemon Mustard Beurre Blanc Sauce

-29-

Fruits de Mer Grillé

Grilled Salmon, Half Lobster Tail, Scallops, Shrimp, Artichokes, Herbed Potato Cake, Saffron Beurre Blanc

-28-

Crevettes et Ravioli aux Champignons

Grilled Wild Brown Shrimp on a Bed of Portobello Mushroom Ravioli, Shaved Parmesan, Fresh Tomato Basil Sauce

-28-

Les Plats Végétariennes

Ratatouille

Green, Red and Yellow Peppers, Zucchini, Yellow Squash, Sweet Onion, Tomatoes

-23-

Ravioli aux Champignons

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

-24-

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

