

# Bistro Cacao Dinner Menu

## Soups

### **Soupe du Jour**

\$9.95

### **Soupe à l'Oignon**

*French Onion Soup with Gruyère Cheese \$10.95*

### **Bisque de Homard**

*Lobster Bisque with Chives and White Truffle Oil \$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 \$11.95*

### **Salade de Roquette**

*Baby Arugula Salad with Roasted Walnuts, Crumbled Blue Cheese and  
Sweet Apple, Raspberry 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 Mustard Cream Broth \$11.95*

### **Coquilles St Jacques**

*Grilled Scallops with Shiitake Mushrooms, Raisins and Strawberry,  
White Beans in a Sherry Wine Sauce \$14.95*

### **Crevettes a la Provencale**

*Sautéed Spicy Shrimp in Tomato White Wine Sauce with Chili Pepper,  
Shallots and Parsley \$12.95*

### **Saumon Fumée**

*Smoked Salmon with Roasted Bell Peppers, Pistachios, Shaved Parmesan,  
Lemon Herb Dressing \$12.95*

### **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**

*Airline Chicken Breast stuffed with Sun Dried Tomatoes, Mushrooms and Goat Cheese, served with French Green Beans, Fingerling Potatoes and Blueberry Ginger 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, Blueberry Ginger 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*

#### **Carre de Venaison**

*Grilled Rack of Venison Topped with Melted Roquefort Cheese, Served with Blue Cheese Polenta Cake, Asparagus, Port Wine Sauce \$29.95*

### Seafood

#### **Moules et Frites**

*Steamed Mussels in Lemon Mustard Cream Broth and French Fries \$20.95*

#### **Saumon Grillé**

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

#### **Filet de Loup de Mer**

*Pistachio Crusted Sea Bass with Roasted Beets and Herbed Potato Cake Mango Champagne Sauce \$29.95*

#### **Espadon Grillé**

*Grilled Swordfish with Artichokes, Potato Gratin, Lemon Beurre Blanc \$25.95*

#### **Bouillabaisse**

*Lobster, Scallops, Shrimp, Monkfish, Calamari and Mussels in Lobster Broth, Served with Toasted Bread and Traditional Rouille \$29.95*

#### **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*