

# Bistro Cacao Dinner Menu

## Les Potages

### Soupe du Jour

-10-

### Soupe à l'Oignon

*French Onion Soup with Gruyère Cheese*

-11-

### Bisque de Homard

-14-

## Les Petites Verdures

### Salade "Cacao"

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

-10-

### Burrata

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

-14-

### Salade d'Endives aux Anchois

*Belgian Endives, Anchovies, Roasted Walnuts, Herb 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-

### Calamars Grillés

*Grilled Calamari, Endives, Blue Cheese, Roasted Pistachios, Golden Raisins, Herb Dressing  
Extra Virgin Olive Oil, Balsamic Reduction*

-14-

### Coquilles St Jacques

*Grilled Scallops, Shiitake Mushrooms, Fennel Cream Sauce*

-17-

### Moules Cacao

*Steamed Mussels in White Wine, Garlic, Mustard Cream Broth*

-14-

### Saumon Fumé

*Smoked Salmon with Arugula, Granny Smith Apple, Roasted Almonds, Shaved Parmesan, Herb Dressing,  
Balsamic Reduction*

-14-

### Foie Gras Poêlé

*Pan Seared Duck Foie Gras, Caramelized Anisette Berries, Warm Brioche*

-19-

### Crêpes au Homard

*Poached Lobster Meat, Cream Cheese, Red Pepper Coulis*

-17-

## 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

### **Caille Farcie**

*Pan Seared Stuffed Quail, Wild Mushrooms, Leeks, Prosciutto, Green Beans, Duxelles Sauce*  
-25-

### **Onglet de Boeuf aux Echalotes**

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

### **Magret de Canard, Sauce aux Oranges Gastrique**

*Pan-Seared Duck Breast, Braised Endives, Potato Gratin, Orange Gastrique*  
-31-

### **Carré d'Agneau aux Herbes**

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

### **Filet Mignon Grillé, Sauce au Poivre**

*Beef Filet Mignon, Roasted Asparagus, Potato Gratin, Black Pepper Sauce*  
-32-

### **New York Strip, Sauce au Foie Gras**

*Melted Brie, Baby Carrots, Potato Cake, Foie Gras Port Wine Sauce*  
-32-

## Les Poissons

### **Saumon Grillé**

*Grilled Salmon Filet, Polenta Cake, Broccolini, Fennel Cream Sauce*  
-25-

### **Bronzini**

*Grilled Mediterranean Bronzini, Fingerling Potatos, Sauteed Artichoke, Caper Beurre Blanc*  
-30-

### **Halibut**

*Pan Seared Pacific Halibut, Broccolini, Potato Cake, Red Bell Pepper Coulis*  
-32-

### **Bouillabaisse**

*Lobster, Scallops, Shrimp, Monkfish, and Mussels in Lobster Broth, Served with Toasted Bread and Rouille*  
-34-

### **Crevettes et Ravioli aux Champignons**

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

## Les Plats Vegetariens

### **Assiette de Legumes**

*Pan Seared Tofu, Grilled Vegetables, Extra Virgin Olive Oil, Balsamic Reduction*  
-25-

### **Ravioli aux Champignons**

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

*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*