

Bistro Cacao Dinner Menu

Soups

Soupe du Jour

\$6.95

Vichyssoise Soup

Cold Potato and Leek Soup \$6.95

Soupe à L'Oignon

French Onion Soup \$7.45

Salads

Asparagus Salad

W/ Mixed Greens, Quail Egg, Cherry Tomatoes, Walnut and Citrus Dressing \$9.95

Salade de Roquette, Vinaigrette à la Framboise

Arugula, Roasted Shallots, Pecorino Cheese, Roasted Pecans, Raspberry Vinaigrette \$7.95

Artichokes and Red Beet Salad

W/ Bleu Cheese and Balsamic Dressing \$9.95

Salade Cacao

Field Greens, Tomatoes, Heart of Palm, Golden Raisins, Goat Cheese Balsamic Dressing \$7.45

Cold Appetizers

Pâté de Faisan

Pheasant Pâté with French Cornichons and Mache Salad \$7.95

Saumon Fumé à La Norvegienne

Smoked Salmon with Mache Salad, Capers, Chives and Onions \$8.95

Terrine de Foie Gras de Canard et sa Brioche

Duck Foie Gras Terrine with Fig Compote and Warm Brioche \$13.95

Baby Octopus Salad

W/ Julienne of Carrot and Cucumber, Fresh Thyme \$9.95

Hot Appetizers

Moules" Cacao"

Steamed Mussels in White Wine, Shallot, Parsley, Saffron and Lime Broth \$8.95

Escargots Au Beurre D'Ail

Sautéed Snails with Garlic Butter \$7.95

Coquilles Saint-Jacques au thym

Pan-Seared Sea Scallops with Avocado Salad and Thyme Dressing \$10.95

Cuisses de Grenouille "Provençal"

Sautéed Frogs Legs with Eggplant, Potatoes and Parsley Garlic sauce \$9.95

Crevettes Grillées

Grilled Shrimp w/ Shitake Mushroom and Rosemary Jus \$9.95

Main-Entrées

Meat

Magret de Canard, Sauce à L'Orange

*Pan-Seared Duck w/ Sautéed Swiss Chard, Oysters and Shitake Mushrooms,
Orange Sauce \$20.95*

Filet de Poulet Grillé

*Grilled Chicken breast w/ French Green Beans, Herb Couscous and
Balsamic Réduction \$17.95*

Filet Mignon Grillé

W/ Roasted Asparagus, Potato Gratin, Green Peppercorn sauce \$25.95

Onglet de Boeuf aux Echalottes

*Hanger Steak with Caramelized Shallots, French Fries, and
Red Wine Sauce \$19.95*

Carré d'Agneau aux Herbes

*Mustard and Herb Crusted Rack of Lamb with Asparagus, Roasted
Potatoes and Rosemary Jus \$21.95*

Fish

Saumon Grillé

Grilled Salmon w/ Sautéed Spinach, Roasted Peppers, Avocado Coulis \$19.95

Filet de Fletan

*Pan-Seared Halibut Filet w/ Artichokes, Provençale Tomato, Herb Potato Cake,
Basil Mustard Sauce \$21.95*

Fruits de Mer Grillés

*Grilled Jumbo Shrimp, Scallops, Swordfish w/ Couscous, Grilled Pineapple and
Raspberry Champagne Sauce \$25.95*

Vegetarian

Assiette de Légumes

*Grilled Bell Peppers, Zucchini, Asparagus w/ sautéed Tofu, tomatoes, Golden
Raisins and Herb Sauce
\$19.95*

No substitution

Add a Side Asparagus, Spinach or Potatoes \$4

20% will be added for party of 6 or more

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