

Bistro Cacao Dinner Menu

Soups

Soupe du Jour 11

Soupe à l'Oignon 12

French Onion Soup with Gruyere Cheese

Les Salades*

Cacao Salad 12

Winter Greens, Sweet Cherry Tomatoes, Walnuts, Goat Cheese, Herb Dressing

Fennel Salad 13

Fermented Watermelon Radish, Fennel Leaves, Fennel Pollen, Cucumber, Honey Lemon Vinaigrette

Roasted Beets 14

Candy Cane Beets and Golden Beets, Spigariello Kale, Fried Pumpkin Seeds

Hors D' Oeuvres

Escargots au Beurre d'Ail 13

Burgundy Snails, Parsley Garlic Butter, Chive Leaves

Steak Tartare 18

*Hand Cut 4oz Tenderloin, Quail Egg Yolk, Beer Braised Shallots, Capers,
Micro Greens, Dijon Mustard, Olive Oil*

Calamars 14

Grilled Calamari, Roasted Artichoke, Caramelized Chestnuts, Edible Orchids, Hibiscus Beurre Blanc

Seared Bay Scallops 16

Fennel Emulsion, Wild Mushrooms

Moules "Cacao" 14"

Clam Stock, Pernod, Lemon & Lime Juice, Shallots, Thyme, Mustard

Foie Gras Poêlé 19

Seared Duck Foie Gras, Green Lentil Salad, Vanilla Bean Shiitake Sauce

Sautéed Wild Mushrooms 16

Chanterelle, Shiitake, King Oyster, Royal Trumpet, Black Pepper Sauce

Les Plats Principaux

Les Viandes

Hanger Steak 29

Caramelized Shallots, French Fries, Marchand de Vin Sauce

Moulard Duck 30

Seared Moulard Breast, Roasted Turnips, Eggplant Puree, Vanilla Bean Shiitake Sauce

Carré d'Agneau aux Herbes 32

Herb Mustard Crusted New Zealand Rack of Lamb, Polenta Cake, Asparagus, Red Wine Sauce

Filet Mignon Grillé, Sauce au Poivre 34

Beef Tenderloin, Asparagus, Potato Gratin, Black Pepper Sauce

Les Poissons

Grilled Atlantic Salmon 28

Potato Cake, Sautéed Caulilini Cauliflower, Creamy Gum Mastic Sauce

Poached Halibut 32

Wild Alaskan Halibut, Baby Artichoke, Okinava Potato Purée, Curry Beurre Blanc

Grilled Striped Bass 28

Yellow and Green Pattypan Squash, Sweet Rainbow Peppers, Shallots, Chives, Eggplant Puree, Ratatouille jus

Bouillabaisse 34

Monkfish, Lobster, Shrimp, Mussels, Scallops, Lobster Broth, Rouille

Gulf Shrimp Ravioli 28

Wild Mushroom Ravioli, Grilled Gulf Shrimp, 10-Year Aged Parmesan, Saffron Sauce

Les Plats Vegetariens

Ratatouille 24

Yellow and Green Pattypan Squash, Sweet Rainbow Peppers, Shallots, Chives, Eggplant Puree, Herb Tomatoes Jus

Asparagus Ravioli 26

Wild Mushroom Ravioli, Grilled Asparagus, 10-Year Aged Parmesan, Saffron Sauce

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