

BISTRO CACAO LUNCH MENU

Soupes

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, Walnut,
Goat Cheese, Herb Dressing

Fennel Salad 13

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

Roasted Beets 14

Candy Cane Beets, Golden Beets, Spigariello Kale

Hors D' Oeuvres

Escargots au Beurre d'Ail 13

Burgundy Snails, Parsley Garlic Butter,
Chive Leaves

Seared Bay Scallops 16

Fennel Emulsion, Wild Mushrooms

Moules "Cacao" 14"

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

Steak Tartare 18

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

Les Sandwiches

Chicken Sandwich 14

Grilled Organic Chicken, Havarti Cheese, Avocado
Puree, Andy Boy Romaine Heart, Tomato

Shallot Beef Burger 16

Caramelized Shallots, Swiss Cheese, Andy Boy
Romaine Heart, Beefsteak Tomato, , French Fries

Steak Sandwich 17

Strip Loin, Havarti Cheese, Andy Boy Romaine
Heart, Beefsteak Tomato, Herb Aioli, French Fries

"Niçoise" Sandwich 18

Grilled Yellowtail Tuna, Tapenade, Andy Boy
Romaine Heart, Italian Cucumber,
Herb Aioli, Winter Greens Salad

Entree Salads

Chicken Caesar Salad 16

Andy Boy Romaine Heart, Parmesan, Croutons,
Organic Chicken Breast, Anchovy Caesar Dressing

Niçoise Salad 22

Grilled Yellowfin Tuna Lion, Poach Egg, Winter
Greens, Italian Cucumber, Kalamata Black olives,
Roasted Potatoes, Olive Oil

Gulf Shrimp Salad 18

Belgian Endive, Fermented Cabbage, Pistachio,
Goat Cheese, Honey Chive Dressing

Atlantic Salmon Salad 20

Wild Winter Baby Arugula, Quinoa, Sundried
Tomatoes, Aged Parmesan, Lime-Lemon Zest,
Olive Oil

Strip Steak Salad 20

Green Kale, Braised Wheat, Roasted Red Peppers,
Roquefort Cheese, Lemon Olive Oil Dressing

Main-Entree

Grilled Hanger Steak 26

Caramelized Shallots, French Fries,
Marched De Vin Sauce

Grilled Organic Chicken Breast 22

Roasted Russian Baby Potatoes, Sautéed Caulilini
Cauliflower, Mushroom Veloute

Australian Lamb Rack 29

Asparagus, Potato Gratin, Black Pepper Sauce

Grilled Striped Bass 26

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

Grilled Atlantic Salmon 26

Potato Cake, Sautéed Caulilini Cauliflower,
Creamy Gum Mastic Sauce

Gulf Shrimp Ravioli 26

Wild Mushroom Ravioli, Grilled Gulf Shrimp,
Parmesan, Saffron Sauce

Asparagus Ravioli 24

Wild Mushroom Ravioli, Grilled Asparagus,
Parmesan, Saffron Sauce

Ratatouille 20

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

Sides 6

French Fries, Caulilini Cauliflower, Asparagus

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