

Bistro Cacao Dinner Menu

« Wear face covering while not eating or drinking and maintain 6 feet of distance from those not in your party »

Les Potages

Soupe à l'Oignon -13-

French Onion Soup with Gruyère Cheese

Lobster Bisque -13-

Les Petites Verdures

Salade "Cacao" -12-

Mesclun Greens, Sweet Cherry Tomatoes, Roasted Walnuts, Goat Cheese, Herb Dressing

Fig and Fennel Salad -15-

Black Figs, Persian Cucumber, Sweet Tomatoes, Fennel, Orchids Flowers, Lemon Olive Oil

Mango Calamari -17-

Grilled Baby Calamari, Fresh Mango, Peppers, Red Onion, Roasted Almond, Sorrento Lemon Dressing

Burrata Salad -12-

Burrata, Summer Greens, Sunflower Seeds, Sweet Tomatoes, Black Grapes, Olive Oil

Les Petits Plats

Escargots au Beurre d'Ail -13-

Sautéed Snails with Garlic and Parsley Butter

Petonscles Avec Risotto -17-

Grilled Scallops, Mushroom Risotto

Pan Seared Foie Gras -18-

Red Beets, Rainbow Peppers, Onions, Red Wine Sauce

Pate de Champagne -14-

Beef and Pork Country Pate, Mesclun Greens, Sweet Cherry Tomato, Pickled Red Onions, Olive Oil

Spicy Shrimps -16-

Shallots, White Wine Reduction, Chili Flakes, Lemon Juice

Les Plats Principaux

Saumon Grille -26-

Grilled Salmon, Broccolini, Mashed Potatoes, Fennel Cream Sauce

Onglet de Boeuf aux Échalotes -26-

Grilled Hanger Steak, Caramelized Shallots, Marchand De Vin Sauce, Pommes Frites

Muscovy Duck -32-

Brussel Sprout, Eggplant Puree, Orange Sauce

Carré d'Agneau aux Herbes -32-

Herb Mustard and Panko Crusted Rack of Lamb, Mashed Potatoes, Green Beans, Red Wine Sauce

Grilled Filet Mignon, Sauce au Poivre -32-

Asparagus, Mashed Potatoes, Black Pepper Sauce

Crevettes et Ravioli aux Champignons -29-

Grilled Shrimp on a Bed of Wild Mushroom Ravioli, Shaved Parmesan, Tomato Basil Sauce

Ravioli aux Champignons -24-

Wild Mushroom Ravioli with Grilled Asparagus, Shaved Parmesan, Tomato Basil Sauce