

BISTRO CACAO BRUNCH MENU

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

Soupes

Lobster Bisque 13

Soupe à l'Oignon 13

French Onion Soup with Gruyere Cheese

Hors D' Oeuvres

Breakfast Pastries 10

Chef's Selection Pastries

Charcuterie Board 19

Variety of cold meats

Cheese Board 16

Selection of cheeses

Escargots au Beurre d'Ail 14

Sautéed Snails with Garlic and Parsley Butter

Burrata Salad 12

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

Les Oeufs

Ham & Cheese Frittata 16

Sun dried Tomatoes, Ham, Gruyere Cheese, Mesclun Greens

Lobster Omelet 20

Creamy Goat Cheese, Lobster Meat, Roasted Potatoes

Eggs Benedict 17

English Muffin, Canadian Bacon, Bearnaise Potatoes, Hollandaise

Eggs Norwegian 16

Tomatoes, Smoked Salmon, English Muffin Mesclun Greens, Hollandaise

Veggie Omelet 16

Spinach, Mushroom, Mesclun Greens

Crab Hash 19

Smoked Salmon, Crab Meat, Potatoes, Onions, Mixed Peppers, Poach Eggs, Bearnaise

Quiche 16

Tartlet, Spinach, Mushrooms, Goat Cheese, American Cheese, Swiss Cheese, Eggs, Cream

Steak and Eggs 24

Grilled Ribeye Steak, Sunny Side Up Eggs, French Fries

Sides

French Fries 6 **Mix Fruits 6**

Chorizo 7 **Crispy Bacon 6**

Roasted Bearnaise Potatoes 6

Two Eggs (Any Style) 6

Les Salades

Cacao Mesclun Salad 12

Mesclun Greens, Cherry Tomatoes, Goat Cheese, Roasted Walnut, Herb Dressing

Chicken Caesar Salad 16

Organic Chicken Breast, Romaine Hearts, 5 Years Aged Parmesan, Croutons, Anchovy Caesar Dressing

Grilled Salmon Salad 20

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

New York Steak Salad 20

Mesclun Greens, Roquefort Cheese, Herb Dressing

Nicoise Salad 22

Grilled Ahi Tuna, Mesclun Greens, Kalamata Olives, Cucumbers, Roasted Potatoes, Boiled Egg

Les Sandwiches

Organic Chicken Sandwich 15

Havarti Cheese, Avocado Puree, Andy Boy Romaine Heart, Tomatoes, French Fries

Grilled Dry Aged Burger 19

American Cheese, Black Pepper Caramelized Shallots, Pickles, Cacao Aioli, French Fries

New York Steak Sandwich 18

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

Avocado Toast with Poached Eggs 16

Brown Bread, Avocado, Arugula, Poach two Eggs, Light Tomato sauce

Nicoise Sandwich 18

Grilled Tuna, Lettuce, Tomatoes, Cucumbers, Tapenade Olives, Herb Aioli

Veggie Sandwich 16

Grilled Zucchini, Squash, Mushrooms, Tomatoes, Avocado, Herb Aioli, Green Salad

Entrees

Grilled Hanger Steak 26

Caramelized Shallots, French Fries, Marchand de Vin

Trout Almondine 24

Pan Seared Trout, Green Beans, Almonds, Brown Butter Ravioli 22

Mushroom Ravioli, Asparagus, 5 Years Aged Parmesan, Tomato Basil Sauce

Sweets

French Toast 14

Homemade Cinnamon Bread,

Mixed Seasonal Fruits, Crème Chantilly

Buckwheat Crepe 13

Crème Chantilly, Strawberries, Banana, Nutella

Yoghurt Parfait 9

House Made Yoghurt, House Granola, Seasonal Berries

BISTRO CACAO BRUNCH MENU

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

Brunch Drink Menu

For the Table

Mimosas 38

*Bottle of Francois Montand Brut,
Carafe of Orange Juice, Cranberry Juice or Pineapple Juice*

Pitcher of White Sangria 37

With Mixed Fruits

Pitcher of Bloody Mary 37

With Celery and Carrots

Brunch Cocktail

Mimosa 8

Orange Juice, Triple Sec and Champagne

Bellini 8

Peach Schnapps and Champagne

Hawaiian Mimosa 10

Crème de Cassis, Pineapple Juice and Champagne

Kir Royal 10

Crème de Cassis and Champagne

French Kiss Mimosa 11

Absolut Pear, Pineapple Juice, Amaretto Disaronno and Champagne

Specialty Cocktails

Strawberry Mojito 11

Bacardi Light, Fresh Strawberries, Fresh Limes, Mint, and Sugar Cane

Bloody Mary 8

Smirnoff Vodka, Bloody Mary Mix and Lime

White Sangria 8