



RESTAURANT WEEK DINNER MENU

3 Courses \$55

(Sales Tax, Gratuity Excluded)

APPETIZERS

Butternut Squash Soup

Crème Fraîche, Sage, Candied Walnut

or

Salade "Cacao"

Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette

or

Burrata Salad

Roasted Winter Squash, Candied Walnut, Arugula, Pomegranate, Olive oil

or

Escargots au Beurre d'Ail

Sautéed Snail, Button Mushroom, Garlic-Parsley Butter

ENTREES

Magret de Canard

Seared Duck Breast, Parsnip Puree, Delicata Squash, Cipollini onion, Roasted Mushroom, Vanilla Orange Reduction

or

Filet Mignon Grille

Beef Filet Mignon, Mashed Potatoes, French Beans, Red Wine Jus

or

Grilled Rockfish

Chorizo Crusted Rockfish, Roasted Red Pepper Risotto, Saffron Cream

or

Onglet de Boeuf aux Échalotes

Grilled Strip Steak, Caramelized Shallots, Bordelaise, Pommes Frites

or

Saumon Grillé

Grilled Salmon Filet, Romesco, Brussels Sprouts, White Wine Cream Sauce

or

Raviolis aux Champignons

Roasted Forest Mushroom, Parmesan Cream, Truffle Essence

DESSERTS

Chocolate Tart

Dark Chocolate Mousse, Raspberry Powder, Whipped Cream

(pair with Grand Marnier \$11)

or

Poached Pear

Toasted Meringue, White Chocolate Sauce, Vanilla Crisp

(pair with Port Tawny \$11)

or

Vanilla Crème Brûlée

Vanilla Custard, Caramelized Sugar

(pair with Carmes de Rieussec, Sauternes \$12)

Bistro Cacao

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RESTAURANT WEEK LUNCH MENU

3 Courses \$22

(Sales Tax, Gratuity, Not Included)

APPETIZERS

Butternut Squash Soup

Creme Fraiche, Sage, Candied Walnut

or

"Cacao" Salad

Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette

ENTREES

Salmon

Hasselback Potato, Rapini, Parmesan, Beurre Blanc

or

Trout Amandine

Seared River Trout, French Beans, Toasted Almonds, Brown Butter Lemon Sauce

or

Mushroom Ravioli

Roasted Forest Mushroom, Parmesan Cream Sauce, Truffle Essence

or

Roast Chicken

Mashed Potatoes, Green Beans, Chicken Jus

or

New York Strip Steak

Caramelized Shallots, French Fries, Red Wine Sauce

DESSERTS

Vanilla Creme Brulee

Vanilla Custard, Caramelized Sugar

or

Chocolate Mousse Tarte

Dark Chocolate Mousse, Raspberry Powder, Whipped Cream



RESTAURANT WEEK BRUNCH MENU

3 Courses \$22

(Sales Tax, Gratuity, Not Included)

APPETIZERS

Butternut Squash Soup

Creme Fraiche, Sage, Candied Walnuts

or

"Cacao" Salad

Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette

or

Burrata Salad

Roasted Winter Squash, Candied Walnut, Arugula, Pomegranate, Olive oil

ENTREES

Trout Amandine

Searched River Trout, French Beans, Toasted Almonds, Brown Butter Lemon Sauce

or

Hanger Steak and Eggs

Hanger Steak, Eggs Sunny Side Up, French Fries

or

Veggie Omelet

Mozzarella, Spinach, Mushroom, Sun Dried Tomatoes, Roasted Potatoes

or

Croque Monsieur

Virginia Ham, Gruyere Cheese, Creme Fraiche Custard, Brioche

or

Quiche Lorraine

Bacon Lardons, Gruyere Cheese, Egg Custard, Mixed Green Salad

DESSERTS

Vanilla Creme Brulee

Vanilla Custard, Caramelized Sugar

or

Chocolate Tart

Dark Chocolate Mousse, Raspberry Powder, Whipped Cream