



## BISTRO CACAO 3-COURSE THANKSGIVING MENU

Thursday, November 25, 2021 / 12 PM - 9 PM / \$49.95 Per Person

Apple Cider, Virgin \$8, with Bulleit Bourbon \$15

### Featured Bottles

Aubert Et Fils Champagne \$45

Cheval Noir Saint Emilion \$50

Domaine Lauerjat Sancerre Rouge \$55

### Bisque de Homard

Lobster Bisque with Chives

or

### Velouté de Potiron

Pumpkin Soup with Chives and White Truffle Oil

or

### Salade Roquette

Arugula Salad with Quinoa and Lemon Dressing

or

### Escargots au Beurre d'Ail

Sautéed Snails with Garlic and Parsley Butter

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### Dinde Rôtie

Roasted Turkey with Sweet Potato Puree, Brussels Sprout And Herb Gravy Sauce

or

### Jarret D'Agneau Braises

Braised Lamb Shank, Saffron Herb Risotto

or

### Boeuf Wellington (+\$10)

Roasted Stuffed Beef with Mushrooms, Brie Cheese and Shallots Wrapped in a Puff Pastry and Served with Asparagus and Foie Gras Sauce

or

### Truite Farcie

Rainbow Trout Stuffed with Lobster, Goat Cheese, Served with French Green Beans, Parsnip Puree, Capers Sauce

or

### Ratatouille

Stewed Seasonal Vegetables

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### Panna Cotta á la Citrouille (pair with Brandini, Moscato D'Asti \$10)

Pumpkin Panna Cotta, Spiced Streusel, Candied Pecans, Pecan Pie Fluid Gel, Whipped Cream

or

### Moelleux au Chocolat (pair with Port Tawny 10 \$12)

Molten Chocolate Cake, Raspberry Coulis  
Vanilla Ice Cream

or

### Trio Crème Brûlée (pair with Châteaux Justices, Sauternes \$12)

Served in three flavors: Vanilla, Chocolate and Pumpkin

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