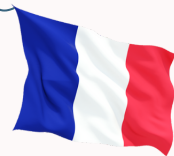


Bistro Cacao Restaurant Week Dinner Menu



\$40 PP (GRATUITY AND TAX NOT INCLUDED)

1ST COURSE

Choose one of the following

SOUPE À L'OIGNON

FRENCH ONION SOUP WITH GRUYÈRE CHEESE, CROUTONS

SOUPE AUX CHAMPIGNONS

MUSHROOMS, CREME FRAICHE, SAGE

SALADE "CACAO"

MESCLUN GREENS, CHERRY TOMATO, WALNUTS, GOAT CHEESE, HERB DRESSING

SALADE DE MOZZARELLA

ROASTED DELICATA SQUASH, SUNFLOWER SEEDS, ARUGULA, RASPBERRY DRESSING

SAUMON FUMÉ

SMOKED SALMON, ENDIVE, BEET PUREE, GREENS, SOUR CREAM SAUCE

SECOND COURSE

Choose one of the following

MAGRET DE CANARD (+\$10)

PAN SEARED DUCK BREAST, BEET PUREE, SPICED CARROT, RAPINI,
VANILLA ORANGE REDUCTION

BANDE DE BOEUF AUX ÉCHALOTES

GRILLED HANGER STEAK, CARAMELIZED SHALLOTS, BORDELAISE, POMMES FRITES

FILET MIGNON GRILLÉ (+\$15)

TENDERLOIN FILET, MASHED POTATOES, FRENCH BEANS, CARAMELIZED SHALLOTS, RED WINE JUS

MAHI MAHI GRILLÉ (+\$15)

GRILLED MAHI MAHI, ROASTED RED PEPPER RISOTTO, SAFFRON CREAM

SAUMON GRILLÉ

GRILLED SALMON FILET, PARSNIP PUREE, BRUSSELS SPROUTS, WHITE WINE CREAM SAUCE

MOULES MARINIÈRE, POMMES FRITES

MUSSELS, WHITE WINE, GARLIC, SHALLOTS, PARSLEY, LEMON BUTTER, FRENCH FRIES

COQ AU VIN

BRAISED CHICKEN, ROASTED ROOT VEGETABLES,
FORREST MUSHROOMS, MARBLE POTATOES, RED WINE, CHICKEN JUS

RAVIOLIS AUX CHAMPIGNONS

ROASTED FOREST MUSHROOM, PARMESAN CREAM, TRUFFLE ESSENCE

DESSERT

Choose one of the following

CHOCOLATE TART

DARK CHOCOLATE MOUSSE, RASPBERRY POWDER, WHIPPED CREAM

PUMPKIN PANNA COTTA

PECAN PIE CURD, STREUSEL, CANDIED PECANS, WHIPPED CREAM

VANILLA CRÈME BRÛLÉE

VANILLA CUSTARD, CARAMELIZED SUGAR

ELEVATE YOUR DINING EXPERIENCE

FROMAGE ASSORTI \$21

CHARCUTERIE \$24

ESCARGOTS AU BEURRE D'AIL \$14

PATE DE CAMPAGNE \$15



Bistro Cacao

Restaurant Week Lunch Menu



\$25PP (GRATUITY AND TAX NOT INCLUDED)

1ST COURSE

Choose one of the following

SOUPE AUX CHAMPIGNONS

MUSHROOMS, CREME FRAICHE, SAGE

SALADE "CACAO"

MESCLUN GREENS, CHERRY TOMATO, WALNUTS, GOAT CHEESE, HERB DRESSING

SECOND COURSE

Choose one of the following

GRILLED SALMON

PARSNIP PUREE, SAUTEED RAPINI, ALLEMANDE SAUCE

GRILLED TROUT SALAD

GRILLED RIVER TROUT, MESCLUN GREENS, CHERRY TOMATO, WALNUTS, GOAT CHEESE,
HERB VINAIGRETTE

MUSHROOM RAVIOLI

ROASTED MUSHROOM, PARMESAN CREAM SAUCE, TRUFFLE ESSENCE

CHICKEN SANDWICH

GRILLED ORGANIC CHICKEN, HERB AIOLI, HAVARTI CHEESE, AVOCADO PUREE,
ROMAINE HEART, TOMATO, FRENCH FRIES

NEW YORK STRIP STEAK

CARAMELIZED SHALLOTS, FRENCH FRIES, RED WINE SAUCE

DESERT

Choose one of the following

CHOCOLATE TART

DARK CHOCOLATE MOUSSE, RASPBERRY POWDER, WHIPPED CREAM

VANILLA CRÈME BRÛLÉE

VANILLA CUSTARD, CARAMELIZED SUGAR

ELEVATE YOUR DINING EXPERIENCE

FROMAGE ASSORTI \$21

CHARCUTERIE \$24

ESCARGOTS AU BEURRE D'AIL \$14

PATE DE CAMPAGNE \$15

Bistro Cacao

Restaurant Week Brunch Menu

\$25 PP (GRATUITY AND TAX NOT INCLUDED)

1ST COURSE

Choose one of the following

MUSHROOM SOUP

MUSHROOMS, CREME FRAICHE, SAGE

SALADE "CACAO"

MESCLUN GREENS, CHERRY TOMATO, WALNUTS, GOAT CHEESE, HERB DRESSING

SAUMON FUMÉ

SMOKED SALMON, ENDIVE, BEET PUREE, GREENS, SOUR CREAM SAUCE

SECOND COURSE

Choose one of the following

TROUT AMANDINE

GRILLED RIVER TROUT, FRENCH BEANS, TOASTED ALMONDS,
BROWN BUTTER LEMON SAUCE

HANGER STEAK AND EGGS

HANGER STEAK, EGGS SUNNY SIDE UP, FRENCH FRIES

VEGGIE OMELET

SPINACH, ROASTED MUSHROOM, MIX GREENS

FRITTATA LORRAINE

BACON, GRUYERE CHEESE, WHIPPED EGGS, MESCLUN GREENS

QUICHE LORRIANE

BACON LARDONS, GRUYERE CHEESE, EGG CUSTARD, MIXED GREEN SALAD

DESERT

Choose one of the following

FRENCH TOAST

CHALLAH FRENH TOAST, FRESH FRUITS, WHIPPED CREAM, VERMONT MAPLE SYRUP

CHOCOLATE TART

DARK CHOCOLATE MOUSSE, RASPBERRY POWDER, WHIPPED CREAM

VANILLA CRÈME BRÛLÉE

VANILLA CUSTARD, CARAMELIZED SUGAR

ELEVATE YOUR DINING EXPERIENCE

PASTRIES \$8

FROMAGE ASSORTI \$21

CHARCUTERIE \$24

ESCARGOTS AU BEURRE D'AIL \$14