



DINNER MENU



LES POTAGES

Gaspacho de Pastèque -14

Tomatoes, Cucumbers, Scallions, Cilantro, Watermelon

Soupe à l'Oignon -15-

French Onion Soup with Gruyère Cheese, Toasted Baguette

LES PETITES VERDURES

Salade "Cacao" -12-

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

Salade Santé - 14 -

Baby Spinach, Fresh Strawberries, Pecans, Ricotta Salata, Cranberries, Vanilla Dressing

Salade de Burrata - 17 -

Burrata, Baby Arugula, Roasted Beets, Pumpkin Seeds, Balsamic Olive Oil

LES PETITS PLATS

Escargots au Beurre d'Ail -15-

Sautéed Snails, Garlic-Parsley Butter

Grillade De Calamars - 18 -

Grilled Calamari, Pineapple, Crumble Blue Cheese, Greens, Roasted Pistachio, Balsamic Dressing

Crevettes Flambees au Cognac - 16 -

Sautéed Shrimp, Heirloom Tomatoes, Pickled Shallots, Tomato Sauce, Cognac

Moules Marinières -16-

Mussels, Rosemary, White Wine, Garlic, Shallot, Parsley, Lemon Butter

Terrine de Foie Gras - 23 -

Sliced Foie Gras Terrine, Pomegranate Gel, Orange Emulsion, Toasted Brioche, Orange Segment, Strawberry Jam

Steak Tartare* -17-

Beef Tartare, Citrus Aioli, Capers, Shallots, Cornichons, Quail Egg, Crostini

Pâté de Campagne -16-

Pork Country Pate, Dijon Mustard, Onion Jam, Cornichons, Prunes, Pistachios, Crostini

Assiette de Charcuterie -25-

Chef's Selection for Charcuterie, Dijon Mustard, Onion Jam, Pickled Vegetables, Cornichons, Crostini

Assiette de Fromages -23-

Assorted Selection of French Cheese, House Made Jam, Honey Comb, Nuts, Cranberry Nut Bread

LES PLATS PRINCIPAUX

Saumon Grillé -32-

Grilled Salmon, Fennel Puree, Polenta, Baby Thumbelina Carrots, Crispy Parsnip, Pesto Cream Sauce

Bar Grillé -39-

Grilled Blackened Striped Bass, Julienne Vegetables, Red Cabbage Puree, Crispy Fingerling Potatoes, Chermoula

Truite Farcie -38-

Stuffed Trout, Cream Cheese, Crab Meat, Sundried Tomato Puree, Potato Gratin, Sautéed Brussel Sprouts, Caper Beurre Blanc

Steak Frites* -32-

NY Strip Steak, Pommes Frites, Herb Butter

Bœuf Bourguignon -38-

Red Wine Braised Beef Paleron, Mashed Potatoes, Mushroom, Bacon, Pearl Onion

Côtelettes d'Agneau Rôties* -43-

Roasted Lamb Rack, Carrot Puree, Sautéed Spinach, Roasted Sunchokes, Lamb Jus

Filet Mignon* - 44-

Beef Tenderloin, Potato Gratin, Grilled Asparagus, Roasted Wild Mushrooms, Sauce au Poivre

Magret de Canard* -39-

Pan Seared Duck Breast, Risotto Cake, Braised Endives, Spiced Baby Carrots, Pomegranate Jus

Cordon Bleu Sauce Moutarde -34-

Chicken Breast Stuffed with Sliced Ham, Gruyere Cheese, Pommes Frites, Mustard Cream Sauce

Raviolis aux Champignons -29-

Mushroom Ravioli, Sautéed Forest Mushrooms, Parmesan Cream Sauce, Truffle Essence

SIDES: ROASTED SUNCHOKE - 9 / BRUSSEL SPROUTS - 9 / FRENCH FRIES - 9 / GRILLED ASPARAGUS - 9

5-COURSE CHEF'S TASTING MENU IS AVAILABLE UPON REQUEST -95- /OPTIONAL WINE PAIRING -55-

A 3% surcharge is added to all checks to help offset fast-rising expenses. This fee is not a service charge or gratuity. 20% gratuity will be added to the groups of 6+

*consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.



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CACAO

FRENCH CUISINE