

LES POTAGES

Bisque de Homard -17-

Butter Poached Lobster Meat, Fried Sage

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 D'Endives - 16 -

Belgian Endive, Poached Golden Raisin, Orange Segment, Roasted Almond, Blue Cheese Dressing

Salade de Mozzarella- 17 -

Mozzarella Cheese, Roasted Red Beets, Baby Arugula, Roasted Pumpkin Seed, Golden Baby Beet Roots, Olive Oil, Balsamic Reduction

LES PETITS PLATS

Escargots au Beurre d'Ail -15-

Sautéed Snails, Garlic-Parsley Butter

Grillade De Calamars - 18 -

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

St Jacques Poêlées- 18 -

Pan Seared Scallops, Fennel Coulis, Diced Yellow and Red Bell Peppers, Grilled Shiitake Mushroom

Moules Marinières -16-

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

Foie Gras - 23 -

Pan seared Foie Gras, Apricot Puree, Fig Compote, Toasted Brioche

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 , Pea Puree, Baby Thumbelina Carrot Confit, Sautéed Smoked Leek Cream

Bar Grillé -39-

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

Bouillabaisse* -41-

Seafood Stew, Lobster Broth, Monkfish, Bay Scallops, Shrimps, Mussels, Half Lobster Tail, Rouille, Croutons

Steak Frites* -34-

NY Strip Steak, Pommes Frites, Herb Butter

Bœuf Bourguignon -38-

Red Wine Braised Beef Short Ribs, 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, Sautéed Broccolini, Spiced Baby Carrots, Pomegranate Jus

Coq au Vin -32

Braised Chicken in Wine, Roasted Root Vegetables, Forest Mushrooms, Pear onion, Lardon, Potatoes

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.*



C BISTRO
CACAO

FRENCH CUISINE