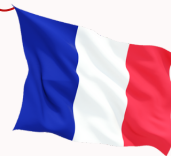


Bistro Cacao Restaurant Week Dinner Menu



CHOOSE YOUR STARTER

BISQUE DE HOMARD

LOBSTER BISQUE SOUP WITH BUTTER POACHED LOBSTER MEAT, FRIED SAGE

CACAO SALAD

MESCLUN GREENS, CHERRY TOMATOES, GOAT CHEESE, WALNUT, HERB VINAIGRETTE

MOULES MARINIÈRES

MUSSELS, ROSEMARY, WHITE WINE, GARLIC, SHALLOT, PARSLEY, LEMON BUTTER

SALADE DE MOZZARELLA

MOZZARELLA CHEESE, ROASTED RED BEETS, BABY ARUGULA, ROASTED PUMPKIN SEEDS,
OLIVE OIL, BALSAMIC REDUCTION

PÂTE DE CAMPAGNE

PORK COUNTRY PÂTE, DIJON MUSTARD, ONION JAM, CORNICHONS, PRUNES, PISTACHIOS, CROSTINI

CHOOSE YOUR MAIN COURSE

\$40 PP (GRATUITY AND TAX NOT INCLUDED)

SAUMON GRILLÉ

GRILLED SALMON, PEA PUREE, BABY THUMBELINA CARROTS CONFIT, SAUTÉED SMOKED LEEK CREAM

STEAK FRITES

NEW YORK STRIP STEAK, POMMES FRITES, HERB BUTTER

COQ AU VIN

BRAISED CHICKEN IN RED WINE, ROASTED ROOT VEGETABLES, MUSHROOMS,
PEAR ONION, LARDON, POTATOES

RAVIOLIS AUX CHAMPIGNONS

MUSHROOM RAVIOLI, SAUTÉED FOREST MUSHROOM, PARMESAN CREAM SAUCE, TRUFFLE ESSENCE

\$55 PP (GRATUITY AND TAX NOT INCLUDED)

BAR GRILLE

BLACKENED STRIPED BASS, JULIENNE VEGETABLES, RED CABBAGE PUREE,
CRISPY FINGERLING POTATOES, CHERMOULA

MAGRET DE CANARD

PAN SEARED DUCK BREAST, RISOTTO CAKE, SAUTÉED BROCCOLINI, SPICED BABY CARROT,
POMEGRANATE JUS

\$65 PP (GRATUITY AND TAX NOT INCLUDED)

TOURNEDOS ROSSINI

BEEF TENDERLOIN, SEARED FOIE GRAS, POTATO GRATIN, GRILLED ASPARAGUS,
WILD MUSHROOMS, SAUCE AU POIVRE

CHOOSE YOUR DESSERT

TART NORMANDE

SHORTCRUST PASTRY BASE, APPLES, CREAMY EGG CUSTARD

CHOCOLATE MOELLEUX

CHOCOLATE CAKE, ICE CREAM, RASPBERRY COULIS

VANILLA CRÈME BRÛLÉE

ELEVATE YOUR DINING EXPERIENCE

FROMAGES ASSORTIS ASSORTED SELECTION OF FRENCH CHEESE **\$23**

CHARCUTERIE CHEF'S SELECTION FOR CHARCUTERIE **\$25**

ESCARGOTS AU BEURRE D'AIL SAUTÉED SNAILS, GARLIC-PARSLEY BUTTER **\$15**

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+