

Menu De La Saint Valentin Du Bistro Cacao

February 14, 2024

\$125 PP- EXCLUSIVE OF TAX AND GRATUITY

AMUSES BOUCHE

1ST COURSE

SOUPE DE CHÂTAIGNES

Roasted Chestnut, Vegetable Broth, Creme Fraiche, Fried Sage

SALADE DE FENOUIL ET FRAISES

Arugula, Fennel, Toasted Pumpkin Seed, Crumble Feta Cheese, Strawberries,
Balsamic Vinaigrette Dressing

2ND COURSE

ST JACQUES POÊLÈS

Pan-Seared Sea Scallops, Red Beet, Crumbled Blue Cheese, Roasted Pistachio,
Extra Virgin Olive Oil, Balsamic Reduction

CANARD FUMÉ AU PROSCIUTTO

Duck Brest Prosciutto, Grilled Asparagus, Boiled Quail Egg, Toasted Pecan,
Parmesan Sauce

3RD COURSE

FLETAN POËLE

Pan-Seared Halibut, Celery Root Puree, Tomatoes Confit, Crispy Prosciutto,
Sautéed Spinach, Preserved Lemon Sauce

CARRÉ DE CHEVREUIL

Grilled Venison, King Oyster Mushroom, Potato Gratin, Baby Zucchini,
Madeira Sauce

CÔTELETTES D'AGNEAU ROTIES

Roasted Rack of Lamb, Seared Cipollini Onions, French Green Beans, Green Lentils,
Lamb Jus

MAGRET DE CANARD

Pan-Seared Duck Breast, Risotto Cake, Brussel Sprouts, Spiced Baby Carrot,
Vanilla Orange Reduction

FETTUCCINE AUX CHAMPIGNON

Fettuccine Pasta, Chanterelle Mushroom, Shaved Parmesan Cheese,
Truffle Essence Cream Sauce

4TH COURSE

L'ASSIETTE DES AMOUREUX

Assortment of Bite Size Desserts