



Bistro Cacao

Restaurant Week Lunch Menu



1ST COURSE

Choose one of the following

GASPACHO DE PASTÈQUE

TOMATOES, CUCUMBERS, SCALLIONS, CILANTRO, WATERMELON

CACAO SALAD

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

SALADE DE BETTERAVES ET MOZZARELLA

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

2ND COURSE

Choose one of the following

\$25PP (GRATUITY AND TAX NOT INCLUDED)

SALADE CÉSAR

ROMAINE HEARTS, PARMESAN, CROUTON, CAESAR SALAD DRESSING,

Grilled Chicken or Grilled Salmon

RAVIOLIS AUX CHAMPIGNONS

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

POULET GRILLE

FRENCH GREEN BEANS, CRISPY FINGERLING POTATOES, ROSEMARY CHICKEN JUS

\$35PP (GRATUITY AND TAX NOT INCLUDED)

STEAK FRITES*

NEW YORK STRIP STEAK, POMMES FRITES, HERB BUTTER

SALADE NICOISE

GRILLED TUNA, HARICOT VERT, NICOISE OLIVE, CHERRY TOMATOES, POTATOES, BOILED EGG, MESCLUN SALAD, HERB VINAIGRETTE

DESSERT

Choose one of the following

TARTE AU CHOCOLAT

DARK CHOCOLATE, RASPBERRY COULIS, WHIPPED CREAM

VANILLA CREME BRULEE

ELEVATE YOUR DINING EXPERIENCE

FROMAGES ASSORTIS \$23

ASSORTED SELECTION OF FRENCH CHEESE

CHARCUTERIE \$25

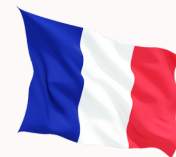
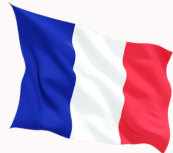
CHEF 'S SELECTION FOR CHARCUTERIE

ESCARGOTS AU BEURRE D'AIL \$15

SAUTÉED SNAILS, GARLIC-PARSLEY BUTTER

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+



Bistro Cacao *Restaurant Week Brunch Menu*

\$25PP (GRATUITY AND TAX NOT INCLUDED)

**PASTRY BASKET-8-
CHOCOLATE AND BUTTER CROISSANTS, NUTELLA, HOUSE JAM**

APPETIZERS

GASPACHO DE PASTÈQUE
TOMATOES, CUCUMBERS, SCALLIONS, CILANTRO, WATERMELON

SALADE "CACAO"
MESCLUN GREENS, CHERRY TOMATO, GOAT CHEESE, WALNUT, HERB VINAIGRETTE

YOGURT PARFAIT
HOUSE MADE YOGURT, FRESH BERRIES, GRANOLA

ENTREES

FRITTATA LORAINE
BACON, GRUYERE CHEESE, EGGS, MESCLUN GREENS

OEUFS BENEDICT
ENGLISH MUFFIN, CANADIAN BACON, BEARNAISE POTATOES, HOLLANDAISE

OMELETTE VÉGÉTARIENNE
SPINACH, MUSHROOM, ORGANIC EGGS, BERNAISE POTATOES

CRÊPES AUX CHAMPIGNONS
CLASSIC FRENCH CREPES, ROASTED FOREST MUSHROOMS, POTATOES, GRUYERE, EGG

CROQUE MONSIEUR
BRIOCHE, GRUYÈRE, FRENCH HAM, CRÈME FRAÎCHE CUSTARD, FRENCH FRIES

SWEETS

PAIN PERDU
CHALLAH FRENCH TOAST, FRESH FRUIT, WHIPPED CREAM, VERMONT MAPLE SYRUP

CHOCOLATE TART
DARK CHOCOLATE, RASPBERRY COULIS, WHIPPED CREAM

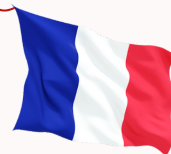
VANILLA CREME BRULEE

SIDES

BACON-5 / BREAKFAST POTATOES-5 / TWO EGGS-5 / BRUSSELS SPROUTS-6 /
FRENCH FRIES-6 / CHICKEN SAUSAGE -5

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Bistro Cacao Restaurant Week Dinner Menu



CHOOSE YOUR STARTER

GASPACHO DE PASTÈQUE

TOMATOES, CUCUMBERS, SCALLIONS, CILANTRO, WATERMELON

CACAO SALAD

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

MOULES MARINIÈRES

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

MUSHROOM AND SPINACH CREPE

SAUTEED MUSHROOM, SPINACH, GRUYERE CHEESE, PARMESAN SAUCE

PATE DE CAMPAGNE

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

CHOOSE YOUR MAIN COURSE

\$40 PP (GRATUITY AND TAX NOT INCLUDED)

SAUMON GRILLÉ

GRILLED SALMON, WEDGE POTATOES, PARSNIP PUREE, SOFRITO KALE, DIJON BEURRE BLANC

STEAK FRITES*

NEW YORK STRIP STEAK, POMMES FRITES, HERB BUTTER

POULET FARCI

STUFFED AIRLINE CHICKEN, RICOTTA CHEESE, ROASTED BELL PEPPER, SPINACH, FRENCH GREEN BEANS, CRISPY FINGERLING POTATOES, ROSEMARY, CHICKEN JUS

RAVIOLIS AUX CHAMPIGNONS

MUSHROOM RAVIOLI, SAUTEED 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

FILET MIGNON*

POTATO GRATIN, GRILLED ASPARAGUS, ROASTED WILD MUSHROOM, SAUCE AU POIVRE

MAGRET DE CANARD*

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

\$65 PP (GRATUITY AND TAX NOT INCLUDED)

SURF AND TURF

RIBEYE STEAK, SHRIMP, FRENCH GREEN BEANS, MASHED POTATOES, DUXELLE SAUCE

CHOOSE YOUR DESSERT

TART NORMANDE

SHORTCRUST PASTRY BASE, APPLES, CREAMY EGG CUSTARD

CHOCOLATE MOELLEUX

CHOCOLATE CAKE, ICE CREAM, RASPBERRY COULIS

VANILLA CREME BRULEE

ELEVATE YOUR DINING EXPERIENCE

FROMAGES ASSORTIS ASSORTED SELECTION OF FRENCH CHEESE \$23

CHARCUTERIE CHEF'S SELECTION FOR CHARCUTERIE \$25

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

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