



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+