

MON - SUN

DINNER MENU

BISTRO CACAO

5 PM - CLOSE

SOUPS & SALADS

Soupe à l'Oignon - 15
French Onion Soup with Gruyère
Cheese, Toasted Baguette

Bisque de Homard -17-
Butter Poached Shrimp Meat,
Fried Sage

Salade "Cacao" -13-
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, Roasted Red Beet,
Arugula, Roasted Pumpkin Seed,
Raisin, Olive Oil,
Balsamic Reduction

CHEESE & CHARCUTERIE

Assiette de Fromages-25-
Assorted Selection of French Cheese,
House Made Jam, Nuts,
Cranberry Bread

Assiette de Charcuterie-25-
Chef's Selection for Charcuterie,
Dijon Mustard, Onion Jam,
Pickled Vegetables, Cornichons,
Crostini

SIDES

Broccolini -9-
Brussel Sprouts -9-
French Fries -9-
Grilled Asparagus -9-
Green Beans -9-
Fingerling Potatoes -9-

APPETIZERS

Escargots au Beurre d'Ail -15-
Sautéed Snails, Garlic-Parsley Butter

Grillade De Calamars - 18 -
Calamari, Pineapple, Blue Cheese
Crumble, Roasted Pistachio,
Balsamic Dressing

St Jacques Poêlées- 19 -
Scallops, Fennel Coulis,
Diced Yellow Red Bell Pepper,
Grilled Shiitake Mushroom

Moules Marinières -16-
Mussels, Rosemary, White Wine,
Cream, Garlic, Shallot, Parsley,
Lemon Butter

Crevettes Façon Cacao- 18-
Shrimp, White Beans Ragu, Strawberry,
Golden Raisin, Anisette Jus

Steak Tartare* -17-
Beef Tartare, Citrus Aioli, Capers, Shallot,
Cornichons, Quail Egg, Crostini

Pâté de Campagne -16-
Pork Country Pate, Dijon Mustard,
Onion Jam, Cornichons, Prunes,
Pistachio, Crostini

SPECIALS

Inquire with your server
about the daily specials

Beef Wellington
every Friday

CHEF'S TASTING

5-Course Chef's
Tasting Menu -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.

MAIN COURSE

Saumon -32-
Grilled Salmon, Wedge Potato, Parsnip
Puree, Sofrito Kale, Roasted Red Bell
Pepper, Compound Butter

Bar Grillé -39-
Blackened Striped Bass, Julienne
Vegetables, Red Cabbage Puree, Crispy
Fingerling Potato, Chermoula

Bronzini Grillé -39-
Bronzini, Green Lentil Salad, Cauliflower
Puree, Roasted Cauliflower,
Preserved Lemon Sauce

Bouillabaisse -41-
Seafood Stew, Lobster Broth, Monkfish,
Bay Scallops, Shrimp, Mussels,
Half Lobster Tail, Rouille, Croutons

Steak Frites* -38-
NY Strip Steak, Pommes Frites,
Herb Butter

Bœuf Bourguignon -38-
Red Wine Braised Beef Short Ribs, Mashed
Potato, Mushroom, Bacon, Pearl Onion

Carre de Chevreuil* -43-
Grilled Venison, Broccolini, Carrot Puree,
King Oyster Mushroom,
Duxelle Sauce

Filet Mignon* -44-
Beef Tenderloin, Potato Gratin,
Asparagus, Caramelized Shallot,
Sauce au Poivre

Lamb Shank -41-
Braised Lamb, Lamb Jus, Saffron Risotto

Magret de Canard* -44-
Pan Seared Duck Breast, Risotto Cake,
French Green Beans, Baby Carrot,
Cherry Sauce

Cordon Bleu -36-
Chicken Breast, Sliced Ham, Gruyere
Cheese, Mustard Cream Sauce, Salade
Maison, Herb Dressing

Raviolis aux Champignons -29-
Mushroom Ravioli, Sautéed Forest
Mushrooms, Parmesan Cream Sauce,
Truffle Essence