

Bistro Cacao Restaurant Week Dinner Menu



1st COURSE

BISQUE DE HOMARD

LOBSTER SOUP, CREAM, FRIED SAGE, BUTTER POUCHED SHRIMP MEAT

SALADE "CACAO"

MESCLUN GREENS, CHERRY TOMATO, WALNUTS, GOAT CHEESE, HERB DRESSING

PATE DE CAMPAGNE

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

CREVETTES A LA PROVENCALE

SAUTEE SHRIMP IN TOMATO WHITE WINE SAUCE, CHILLI FLAKE PEPPER, SHALLOT

MOULES MARINIERS

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

2nd COURSE

\$40 PP (GRATUITY AND TAX NOT INCLUDED)

SAUMON GRILLÉ

GRILLED SALMON, PARSNIP PUREE, SOFRITO KALE, WEDGED POTATOES,
ROASTED BELL PEPPER COMPOUND BUTTER

CORDON BLEU

CHICKEN BREAST, SLICE HAM, GRUYERE CHEESE, MUSTARD CREAM SAUCE,
CHOICE OF SALADE MAISON OR FRENCH FRIES

RAVIOLIS AUX CHAMPIGNONS

ROASTED FOREST MUSHROOM, PARMESAN CREAM, TRUFFLE ESSENCE

\$55 PP (GRATUITY AND TAX NOT INCLUDED)

STEAK FRITES*

NEW YORK STRIP STEAK, POMMES FRITES, HERB BUTTER.

LAMB SHANK

BRAISED LAMB SHANK, SAFFRON RISOTTO, LAMB JUS.

BAR GRILLE

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

\$65 PP (GRATUITY AND TAX NOT INCLUDED)

MAGRET DE CANARD*

PAN SEARED DUCK BREAST, RISOTTO CAKE, SAUTEED FRENCH GREEN BEANS,
SPICED BABY CARROT, CHERRY SAUCE

CARRE DE CHEVREUIL

GRILLED VENISON, BROCCOLINI, CARROT PUREE, KING OYSTER MUSHROOM,
DUXELLE SAUCE

FILET MIGNON

BEEF TENDERLOIN, POTATO GRATIN, GRILLED ASPARAGUS, CARAMELIZED SHALLOT,
SAUCE AU POIVRE

DESSERT

MOUSSE AU CHOCOLAT

CHOCOLATE MOUSSE, RASPBERRY COULIS, WHIPPED CREAM

TART NORMANDE

SHORTCRUST PASTRY BASE, APPLES, CREAMY EGG CUSTARD, DULCE DE LECHE

VANILLA CRÈME BRÛLÉE

VANILLA CUSTARD, CARAMELIZED SUGAR

ELEVATE YOUR DINING EXPERIENCE

FROMAGES ASSORTIS ASSORTED SELECTION OF FRENCH CHEESE **\$25**

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+



Bistro Cacao

Restaurant Week Lunch Menu



\$35PP (GRATUITY AND TAX NOT INCLUDED)

1ST COURSE

Choose one of the following

SALADE "CACAO"

MESCLUN GREENS, CHERRY TOMATO, WALNUTS, GOAT CHEESE, HERB DRESSING

CREAMY MUSHROOM SOUP

CRIMINI MUSHROOM, VEGETABLE BROTH, CREME FRAICHE, FRIED SAGE

2ND COURSE

Choose one of the following

SAUMON GRILLÉ

GRILLED SALMON, PARSNIP PUREE, SOFRITO KALE, WEDGED POTATOES,
ROASTED BELL PEPPER COMPOUND BUTTER

POULET GRILLE

MASHED POTATOES, FRENCH GREEN BEANS, BABY CARROT, MUSTARD CREAM SAUCE

FETTUCCINE

FETTUCCINE PASTA, BASIL CREAM, TRUFFLE ESSENCE, GRILLED ASPARAGUS

SALADE CESAR

ROMAINE HEART, PARMESAN CHEESE, CROUTON, CAESAR DRESSING
CHOICE OF GRILLED CHICKEN BREAST OR GRILLED SALMON

DESSERT

Choose one of the following

TARTE AU CHOCOLAT

DARK CHOCOLATE, RASPBERRY COULIS, WHIPPED CREAM

VANILLA CREME BRULEE

ELEVATE YOUR DINING EXPERIENCE

FROMAGES ASSORTIS \$25

ASSORTED SELECTION OF FRENCH CHEESE

CHARCUTERIE \$25

CHEF'S SELECTION FOR CHARCUTERIE

ESCARGOTS AU BEURRE D'AIL \$15

SAUTÉED SNAILS, GARLIC-PARSLEY BUTTER

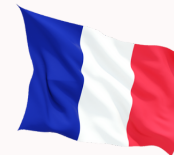
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info@bistrocacao.com



Bistro Cacao Restaurant Week Brunch Menu



\$35PP (GRATUITY AND TAX NOT INCLUDED)

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

APPETIZERS

SOUPE À L'OIGNON

FRENCH ONION SOUP WITH GRUYÈRE CHEESE

SALADE "CACAO"

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

ESCARGOTS AU BEURRE D'AIL

SAUTÉED SNAIL, GARLIC-PARSLEY BUTTER

YOGURT PARFAIT

HOUSE-MADE YOGURT, FRESH BERRIES, GRANOLA

ENTREES

FRITTATA LORAIN

BACON, GRUYERE CHEESE, EGGS, BRUNCH POTATOES

OEUFS BENEDICT

ENGLISH MUFFIN, CANADIAN BACON, BEARNAISE POTATOES, HOLLANDAISE SAUCE

OEUFS NORWEGIAN

GRILLED TOMATO, SMOKED SALMON, ENGLISH MUFFIN, FRENCH FRIES, HOLLANDAISE SAUCE

OMELETTE VÉGÉTARIENNE

SPINACH, MUSHROOM, BERNAISE POTATOES

CRÊPES AUX CHAMPIGNONS

CLASSIC FRENCH CREPES, ROASTED FOREST MUSHROOMS, POTATOES, GRUYERE, EGG

QUICHE AUX LEGUMES

SPINACH, MUSHROOMS, GRUYERE CHEESE, EGG CUSTARD, SEASONAL SALAD

TOAST À L'AVOCAT ET OEUFS POCHÉS

GRILLED PUMPERNICKEL, AVOCADO, ARUGULA, POACHED EGGS, TOMATO SAUCE

CROQUE MONSIEUR

BRIOCHE, GRUYÈRE CHEESE, FRENCH HAM, CRÈME FRAÎCHE CUSTARD, FRENCH FRIES

SALADE CÉSAR AU POULET GRILLÉ

ORGANIC CHICKEN BREAST ROMAINE HEARTS, 5 YEAR AGED PARMESAN, CROUTONS, CAESAR DRESSING

HAMBURGER GRILLÉ (+3)

BRIOCHE BUN, AMERICAN CHEESE, TOMATO AIOLI, ONION JAM, PICKLES, FRENCH FRIES

STEAK ET OEUFS (+5)

GRILLED NEW YORK STRIP, SUNNY SIDE UP EGG, FRENCH FRIES

SWEETS

PAIN PERDU

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

CRÊPES SARRASIN

GLUTEN- FREE BUCKWHEAT CREPE, NUTELLA, BANANAS, WHIPPED CREAM, STRAWBERRIES

BOL DE FRUITS

FRESH FRUIT BOWL WITH FRESH SEASONAL BERRIES AND PINEAPPLE

VANILLA CRÈME BRÛLÉE

VANILLA CUSTARD TOPPED WITH CARAMELIZED SUGAR

SIDES

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

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