DINNER MENU

BISTRO CACAO

MON-SUN

5PM-CLOSE

SOUPS & SALADS

Soupe à l'Oignon - 16
Classic French Onion Soup, Beef Broth, Gruyère Cheese, Baguette Crouton

Butternut Squash Soup - 15
Velvety Butternut Squash Soup, Crumbled Goat Cheese, Balsamic Reduction, Extra-Virgin Olive Oil

Salade "Cacao" - 16
Radicchio, Frisée, Cherry Tomatoes, Radish, Dried Apricots, Roasted Almonds, Goat Cheese, Sherry Vinaigrette

Salade de Roquette et de Betteraves - 16
Arugula, Beets, Orange Segments, Cherry Heirloom Tomatoes, Dried Cranberries, Candied Walnuts, Blue Cheese, Herb Dressing

CHEESE & CHARCUTERIE

Assiette de Fromages - 28
Selection of French Cheeses, Dried Fruits and Nuts, Membrillo, Toasted Bread

Assiette de Charcuterie - 32
Chef's Selection of Charcuterie, Dijon Mustard, Onion Jam, House Pickles, Toasted Bread

SIDES

French Fries - 10
Mashed Potato - 10
Sautéed Spinach - 9
Broccolini - 12
Grilled Asparagus - 12
Green Beans - 10
Roasted Carrots - 10

APPETIZERS

Steak Tartare* - 18
Hand-Cut Beef Tartare, Shallot, Chives, Horseradish Cocktail Sauce, Lemon Zest, Hard-Boiled Quail Egg, Crostini

Pâté de Campagne - 18
Country-Style Pork Pâté, Prunes, Pistachio, Dijon Mustard, Onion Jam, House Pickle

Crudo de Thon - 20
Bluefin Tuna, Mango Chutney, Chili Crunch, Basil Oil

Poireau Rôti - 18
Roasted Leeks, Romesco, Goat Cheese, Toasted Almonds, Sherry Vinaigrette

Tarte aux Champignons - 18
Wild Mushroom Blend, Onion, Cream, Parmesan, Chives

Escargots au Beurre d'Ail - 18
Sautéed Burgundy Snails, Warm Garlic–Parsley Butter, Lemon Zest

Crevettes épicées - 18
Butter-Sautéed Shrimp, Tomatoes, Garlic, Chili Pepper, Capers, White Wine

Moules Marinières - 18
White Wine Toasted Mussels, Garlic, Shallot, Fresh Herbs

Grillade de Calamars - 22
Grilled Calamari, Pineapple, Blue Cheese Crumble, Roasted Pistachio, Balsamic Dressing

Poulpe Grillé - 27
Grilled Octopus, Beurre Noisette Romesco, Warm Green Lentil Salad, Chermoula, Smoked Sweet Paprika

MAIN COURSE

Saumon Noirci - 35
Blackened Salmon, Mashed Potato, Spinach Soffritto, Roasted Pepper Butter

Flétan Grillé - 43
Grilled Halibut, Ratatouille, Smoked Leek, Mustard Seed Sauce

Bouillabaisse - 46
Seafood Stew, Tomato Broth, Shrimp, Scallops, Mussels, Half Lobster Tail Monkfish, Rouille Croutons

Roulade de Poulet - 36
Chicken Roulade Stuffed With Ham, Gruyère and Spinach, Broccolini, Carrot Purée, Chicken Jus

Cassoulet - 42
Confit Duck Leg, Toulouse Sausage, Cannellini Bean Ragout

Osso Buco d'Agneau - 44
Braised Lamb Osso Buco, Mushroom Risotto, Lamb Jus

Steak Frites* - 45
Grilled NY Strip Steak, French Fries, Herb Butter

Bœuf Bourguignon - 42
Red Wine Braised Beef Short Ribs, Mashed Potato, Mushroom, Pearl Onion

Filet Mignon* - 46
Beef Tenderloin, Potato Gratin, Grilled Asparagus, Au Poivre Sauce

Raviolis aux Champignons - 32
Mushroom Ravioli, Parmesan Cheese, Wild Mushroom Cream Sauce, Truffle Oil

SPECIALS

Inquire with your server about the daily specials

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Beef Wellington every Friday

A 20% gratuity will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.