



\$55 Dinner Event Menu

STARTER

Cacao Salad

Mesclum Greens, Cherry Tomato,
Goat Cheese, Walnut, Herb Vinaigrette

MAIN COURSE

Choice of the following:

Blackened Salmon

Wedges Potatoes, Sofrito Kale,
Eggplant Puree, Red Bell Pepper Butter

Grilled Chicken

Potato Gratin, Grilled Asparagus,
Mushroom Cream Sauce

NY Strip Steak

Pommes Frites, Herb Butter

Mushroom Ravioli

Sauteed Forest Mushrooms, Parmesan Cream
Sauce, Truffle Essence

DESSERT

Vanilla Bomb



\$70 Dinner Event Menu

STARTER

Cacao Salad

Mesclun Greens, Cherry Tomato,
Goat Cheese, Walnut, Herb Vinaigrette

Soup of the Day

MAIN COURSE

Blackened Salmon

Wedges Potatoes, Sofrito Kale,
Eggplant Puree, Red Bell Pepper Butter

Grilled Fillet Mignon

Potato Gratin, Asparagus,
Caramelized Shallot, Sauce au Poivre

Cordon Bleu

Chicken Breast, Sliced Ham, Gruyere Cheese,
Mustard Cream Sauce, French Fries

Lamb Shank

Broccolini, Cauliflower Puree, Lamb Jus

Mushroom Ravioli

Sauteed Forest Mushrooms,
Parmesan Cream Sauce, Truffle Essence

DESSERT

Crème Brulee

Vanilla Bomb



\$85 Dinner Event Menu

STARTER

Soup of the Day

Escargots

Sautéed Snails, Garlic-Parsley Butter

APPETIZER

Pear Salad

Roasted Pear, Pecans, Cherries, Baby Kale,
Shave Parmesan, Vanilla Dressing

Pate de Champagne

Pork Country Pate, Dijon Mustard,
Onion Jam, Cornichons, Prunes,
Pistachio, Crostini

MAIN COURSE

Grilled Halibut

Pickled Red Cabbage, Parsnip Puree,
Baby Carrot, Chermoula

Pan Seared Duck Breast

Sweet Potato Purée, Brussel Sprouts,
Baby Carrot, Cherry Sauce

Grilled Fillet Mignon

Potato Gratin, Asparagus,
Caramelized Shallot, Sauce au Poivre

Lamb Shank

Broccolini, Cauliflower Puree, Lamb Jus

Mushroom Ravioli

Sauteed Forest Mushrooms,
Parmesan Cream Sauce, Truffle Essence

DESSERT

Dessert Platter



BISTRO CACAO TASTING MENU

\$100 DINNER EVENT MENU

6 Course Tasting Menu prepared by our Executive Chef.

Each course is conceptualized, tasted and perfected
before it goes on our menu.

Please notify your event manager of any dietary restrictions
in advance to make your experience more enjoyable.