

September News letter @ CADOT



Thank you for coming to KRLD Restaurant Week and participating in the fundraising for the North Texas Food Bank.



See links on our web site : <http://cadotrestaurant.com/espelette.htm>

September 8- October 1

Basque Menu

In 1650, the peppers were first planted in the Basque region of France.

Summer White Truffles are back - call for availability



Crêpes with Shrimp, Onions, Espelette and Hatch Chilies, and Scrambled Eggs with a Mixed Greens Salad

\$18.00

Blackened Ahi Tuna with Hatch Chilies, Prosciutto, and Chichoré Lettuce

\$24.00

Cornish Hen with Lemon Preserves, Espelette and Hatch Pipperrade with French Fries

\$22.00

Branzino served with Mediterranean Couscous Topped with Jumbo Lump Crab Meat, Pipperrade Chili Peppers and Tomato Concasse

\$28.00



Specials with white truffles will change and include some cold soup, Carpaccio, Risotto, Sweetbreads, Guinea Fowl, Tournedos etc.....

We did have a few requests for Squab, Quail, Frog Legs, Kidney and of course the Cassoulet.

The Restaurant posts all Specials to the website.

The patio with the cool weather coming is a perfect spot for happy hour, or enjoying a nice lunch or a casual dinner.



Congratulations!! The winner this month is Dr. William M. Mania

Don't forget to put your business card in the bowl at the front, to be entered for a chance to win a \$50 gift certificate.