



Jean-Marie CADOT
when he was working for his Family.



CHEF JEAN-MARIE CADOT GREW UP IN A FAMILY THAT HAS BEEN IN THE RESTAURANT, HOTEL, AND BAKERY BUSINESS SINCE 1758. AT AGE EIGHT HE BEGAN WORKING IN THE FAMILY BAKERY. JEAN-MARIE TRAINED IN PARIS, NEW YORK, AND DALLAS, CONTINUING THE FAMILY TRADITION FOR THIRTY YEARS.

SOUPS & APPETIZERS

ONION SOUP GRATINÉE.....	\$8.00
LENTIL SOUP.....	\$6.95
DUCK TERRINE WITH PISTACHIOS, FOIE GRAS, AND TRUFFLE.....	\$10.95
CRISPY CALAMARI TENDERS WITH TARTAR SAUCE.....	\$10.95
JUMBO LUMP CRAB CAKE WITH BALSAMIC REDUCTION AND SPINACH.....	\$14.00
SEARED FOIE GRAS WITH POACHED PEARS, SANGRIA REDUCTION SAUCE.....	\$18.95
ESCARGOT SAUTÉED IN A PERNOD GARLIC CREAM SAUCE.....	\$9.95
SCOTTISH SMOKED SALMON SERVED WITH CONDIMENTS.....	\$14.95
TUNA TARTAR AND GUACAMOLE TOPPED WITH CAVIAR.....	\$16.95
MUSSELS IN A WHITE WINE HERB CREAM SAUCE.....	\$12.95
CRISPY DUCK WRAP CONFIT WITH APRICOT ORANGE SAUCE.....	\$11.95

SALADS

- HEART OF ROMAINE CAESAR SALAD, BRIOCHE TOAST POINTS TOPPED WITH TAPENADE AND PARMESAN REGGIANO\$9.00**
- WARM GOAT CHEESE SALAD WITH MIXED GREENS, PROSCIUTTO, PINE NUTS, ASPARAGUS, BALSAMIC VINAIGRETTE.....\$12.00**
- BABY ICEBERG LETTUCE WITH APPLE SMOKED BACON, BLUE CHEESE DRESSING AND POACHED PEARS.....\$9.00**
- BIBB LETTUCE WITH GRANNY SMITH APPLES, CANDIED WALNUTS, ROQUEFORT AND MUSTARD VINAIGRETTE.....\$9.00**
- HOUSE SALAD WITH MIXED GREENS AND CITRUS VINAIGRETTE.....\$6.95**
- BELGIAN ENDIVE & BABY SPINACH WITH ROASTED BEETS, GOAT CHEESE, SPINACH, ORANGE SEGMENTS, CANDIED WALNUTS AND MUSTARD VINAIGRETTE.....\$9.95**

VEGETARIAN CHOICES

POTATO GNOCCHI WITH WILD MUSHROOMS IN A PORT WINE SAUCE.....	\$18.00
VEGAN OR VEGETARIAN PLATE	\$19.95
LINGUINI WITH ASPARAGUS AND GARDEN VEGETABLES IN CREAM SAUCE.....	\$16.00

FISH

SALMON FILET WITH SPINACH, OYSTER MUSHROOMS, AND LEMON THYME SAUCE.....	\$24.00
FLOUNDER CRUSTED WITH PARMESAN, BUTTERNUT SQUASH, BROCCOLINI AND RED BEET CITRUS CHARDONNAY SAUCE	\$24.00
DOVER SOLE, PREPARED TO YOUR TASTE.....	MARKET PRICE
SEA SCALLOPS & SHRIMP LINGUINI WITH MUSHROOMS, SPINACH, AND CHAMPAGNE SAUCE.....	\$28.95
AHI TUNA BLACKENED WITH MEDITERRANEAN QUINOA, RATATOUILLE, AND LEMON BASIL VINAIGRETTE.....	\$24.00

SPLIT CHARGE \$5.00

MEAT

FLAT IRON STEAK WITH PEPPERCORN SAUCE AND POMMES FRITES.....	\$26.00
FILET MIGNON WITH WILD MUSHROOMS, BONE MARROW, BORDELAISE SAUCE.....	\$38.00
COQ AU VIN (BRAISED CHICKEN IN RED WINE SAUCE)	\$25.00
VEAL SCALOPPINI WITH LEMON BUTTER CAPER SAUCE.....	\$26.00
RACK OF LAMB CRUSTED, FINGERLING POTATOES, PORT WINE REDUCTION AND MISSION FIGS.....	\$44.00
ROASTED DUCK WITH ORANGE AND GINGER SAUCE.....	\$29.95
SHORT RIBS BRAISED, WITH PETIT SYRAH SAUCE, MOUSSELINE POTATOES, TOPPED WITH HORSERADISH AND BABY ARUGULA.....	\$25.00
CRISPY SWEETBREADS WITH BUTTERNUT SQUASH, STRAW POTATOES, AND MADEIRA DEMI-GLACE.....	\$29.00

SPLIT CHARGE \$5.00

DESSERTS

PARFAIT CAFÉ WITH KAHLUA SAUCE AND ALMOND MERINGUE.....	\$8.00
THIN APPLE TART WITH ALMOND CREAM AND CALVADOS VANILLA ICE CREAM.....	\$8.00
PROFITEROLES WITH GIANDUJA CHOCOLATE SAUCE AND FRESH STRAWBERRIES.....	\$8.00
OPERA CAKE - ALMOND SPONGE CAKE LAYERED WITH COFFEE BUTTER CREAM AND CHOCOLATE GANACHE.....	\$8.00
SPECIALTY SOUFFLÉ - GRAND MARNIER, CHOCOLATE OR RASPBERRY.....	\$12.00
ARTISANAL CHEESE PLATTER.....	\$10.95 & \$16.95
SORBET ASSORTMENT	\$8.00
WARM CHOCOLATE LAVA CAKE WITH VANILLA CUSTARD SAUCE.....	\$10.00
APRICOT TEXAS GOAT CHEESE RAVIOLI WITH ORANGE REDUCTION AND CHOCOLATE SAUCE.....	\$8.00
CRÈME BRULEE WITH VANILLA BOURBON.....	\$8.00
RASPBERRY OR STRAWBERRY MELBA WITH VANILLA ICE CREAM, FRESH BERRIES, CHANTILLY CREAM AND TOASTED ALMONDS.....	\$8.00
MIXED BERRIES.....\$7.00 WITH CREAM AND BERRY SAUCE.....	\$8.00
BEIGNETS SERVED WITH THREE SAUCE.....	\$8.00