

Cassio's

SAMPLE \$25 DINNER MENU

(OFFERED SUN – THURS 5:30 TO 7:00 PM ONLY)

BEVERAGES, TAX & GRATUITY ADDITIONAL

SELECT ONE APPETIZER, MAIN COURSE AND DESSERT

POUR COMMENCER

APPETIZERS

SOUPE DU JOUR

SOUP OF THE DAY

SALADE VERTE

MIXED GREEN SALAD

SOUPE À L'ONION GRATINÉE (ADD \$1)

TRADITIONAL FRENCH ONION SOUP

RILLETTES DE PORC MAISON

PORK PATÉ WITH GRILLED TOASTS AND CORNICHONS

LES PLATS DE RÉSTANCE

MAIN COURSES

RAVIOLES DE ROYANS AU PISTOU

MINI CHEESE RAVIOLI IN A CREAMY PESTO SAUCE

EFFEULLÉ DE SAUMON SAUCE PALOISE ET PARMENTIER AUX POIREAUX (ADD \$2)

LOCH DUART SCOTTISH SALMON IN A PALOISE SAUCE SERVED WITH LEEK MASHED POTATOES

BLANQUETTE DE VEAU À L'ANCIENNE AVEC SON RIZ PILAF ET PETITS LÉGUMES

TRADITIONAL VEAL STEW SIMMERED IN A WHITE SAUCE, SERVED WITH RICE PILAF AND VEGETABLES

LES DOUCEURS

DESSERTS

ASSIETTE GLACÉE – SORBET OU GLACE

CHOICE OF SORBET OR ICE CREAM

ÎLE FLOTTANTE

FLOATING ISLAND WITH ENGLISH CREAM & CARAMEL

NOUGAT GLACÉ ET SON COULIS DE FRAMBOISE (ADD \$1)

FROZEN NOUGAT WITH RASPBERRY SAUCE

CROUSTILLANT AUX FRUITS ROUGES (ADD \$2)

RED BERRY CRISP WITH WHIPPED CREAM

18% SERVICE FEE (GRATUITY) WILL BE ADDED TO PARTIES OF 6 OR MORE. SERVICE FEES ARE TAXABLE IN CALIFORNIA.
\$2 CHARGE FOR ANY SUBSTITUTIONS.

Cassio's

SAMPLE \$32 DINNER MENU

BEVERAGES, TAX & GRATUITY ADDITIONAL

SELECT ONE APPETIZER, MAIN COURSE AND DESSERT

POUR COMMENCER

APPETIZERS

SOUPE DU JOUR
SOUP OF THE DAY

SALADE VERTE
MIXED GREEN SALAD

SOUPE À L'ONION GRATINÉE
TRADITIONAL FRENCH ONION SOUP

RILLETTES DE PORC MAISON
PORK PATÉ WITH GRILLED TOASTS AND CORNICHONS

LES PLATS DE RÉSISTANCE

MAIN COURSES

RAVIOLES DE ROYANS AU PISTOU
MINI CHEESE RAVIOLI IN A CREAMY PESTO SAUCE

EFFEUILLÉ DE SAUMON SAUCE PALOISE ET PARMENTIER AUX POIREAUX
LOCH DUART SCOTTISH SALMON IN A PALOISE SAUCE SERVED WITH LEEK MASHED POTATOES

BLANQUETTE DE VEAU À L'ANCIENNE AVEC SON RIZ PILAF ET PETITS LÉGUMES
TRADITIONAL VEAL STEW SIMMERED IN A WHITE SAUCE, SERVED WITH RICE PILAF AND VEGETABLES

LES DOUCEURS

DESSERTS

ASSIETTE GLACÉE – SORBET OU GLACE
CHOICE OF SORBET OR ICE CREAM

ÎLE FLOTTANTE
FLOATING ISLAND WITH ENGLISH CREAM & CARAMEL

NOUGAT GLACÉ ET SON COULIS DE FRAMBOISE
FROZEN NOUGAT WITH RASPBERRY SAUCE

CROUSTILLANT AUX FRUITS ROUGES
RED BERRY CRISP WITH WHIPPED CREAM

18% SERVICE FEE (GRATUITY) WILL BE ADDED TO PARTIES OF 6 OR MORE. SERVICE FEES ARE TAXABLE IN CALIFORNIA.
\$2 CHARGE FOR ANY SUBSTITUTIONS.

Cassie's

SAMPLE \$35 DINNER MENU BEVERAGES, TAX & GRATUITY ADDITIONAL

SELECT ONE APPETIZER, MAIN COURSE AND DESSERT

POUR COMMENCER APPETIZERS

SOUPE DU JOUR
SOUP OF THE DAY

SOUPE À L'ONION GRATINÉE
TRADITIONAL FRENCH ONION SOUP

SALADE VERTE AUX ORANGES ET NOIX
MIXED GREENS WITH ARUGULA, CANDIED PECANS AND ORANGE SLICES IN A BALSAMIC SHALLOT VINAIGRETTE
(ADD BLUE CHEESE - \$1)

SALADE FRISÉE AUX LARDONS
FRISÉE SALAD WITH POACHED EGG, BACON AND CROUTONS (ADD SMOKED DUCK BREAST \$3)

LES PLATS DE RÉSISTANCE MAIN COURSES

DAUBE À LA NIÇOISE ET SA POLENTA
TRADITIONAL NIÇOISE BEEF STEW COOKED IN RED WINE & HERBS, SERVED WITH GREEN ONION & TOMATO POLENTA

EFFEULLÉ DE SAUMON SAUCE PALOISE ET PARMENTIER AUX POIREAUX
LOCH DUART SCOTTISH SALMON IN A PALOISE SAUCE SERVED WITH LEEK MASHED POTATOES

**SALTIMBOCCA DE VOLAILLE AVEC JAMBON DE SPECK, MOZZARELLA ET SAUGE, SAUCE AU VIN BLANC ET
JUS DE VEAU AVEC SES SPAETZLE À L'ESTRAGON**
CHICKEN SALTIMBOCCA WITH PROSCIUTTO, FRESH MOZZARELLA AND SAGE IN A WHITE WINE SAUCE
ACCENTED WITH VEAL STOCK AND SERVED WITH TARRAGON SPAETZLE

LES DOUCEURS DESSERTS

ÎLE FLOTTANTE
FLOATING ISLAND WITH ENGLISH CREAM & CARAMEL

NOUGAT GLACÉ ET SON COULIS DE FRAMBOISE
FROZEN NOUGAT WITH RASPBERRY SAUCE

CRÈME BRULÉE À LA VANILLE DE BOURBON
VANILLA CRÈME BRULÉE WITH A TOUCH OF BOURBON VANILLA

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Cassie's

SAMPLE \$40 DINNER MENU BEVERAGES, TAX & GRATUITY ADDITIONAL

SELECT ONE APPETIZER, MAIN COURSE AND DESSERT

POUR COMMENCER APPETIZERS

SOUPE DU JOUR
SOUP OF THE DAY

SOUPE À L'ONION GRATINÉE
TRADITIONAL FRENCH ONION SOUP

SALADE FRISÉE AUX LARDONS
FRISÉE SALAD WITH POACHED EGG, BACON AND CROUTONS (ADD SMOKED DUCK BREAST \$3)

NOIX DE SAINT JACQUES EN ROBE DE CHORIZO, CONCASSÉE DE TOMATES ET CURRY MADRAS
CHORIZO-WRAPPED SCALLOPS IN A TOMATO AND MADRAS CURRY SAUCE

LES PLATS DE RÉSISTANCE MAIN COURSES

EFFEUILLÉ DE SAUMON SAUCE PALOISE ET PARMENTIER AUX POIREAUX
LOCH DUART SCOTTISH SALMON IN A PALOISE SAUCE SERVED WITH LEEK MASHED POTATOES

DUO DE CANARD EN MAGRET ET CONFIT, SAUCE AU POIVRE DE SZECHUAN ET PORTO AVEC SON GRATIN DAUPHINOIS
DUCK CONFIT & JUICY DUCK BREAST IN SZECHUAN PEPPER AND PORT WINE SAUCE, WITH GRATIN DAUPHINOIS

FAUX FILET SAUCE AU POIVRE VERT AVEC SES POMMES FRITES MAISON
NEW YORK STEAK WITH GREEN PEPPERCORN SAUCE, SERVED WITH HOMEMADE FRENCH FRIES

LES DOUCEURS DESSERTS

ÎLE FLOTTANTE
FLOATING ISLAND WITH ENGLISH CREAM & CARAMEL

CROUSTILLANT AUX FRUITS ROUGES
RED BERRY CRISP WITH WHIPPED CREAM

CRÈME BRULÉE À LA VANILLE DE BOURBON
VANILLA CRÈME BRULÉE WITH A TOUCH OF BOURBON VANILLA

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Cassie's

SAMPLE \$45 DINNER MENU BEVERAGES, TAX & GRATUITY ADDITIONAL

SELECT ONE APPETIZER, MAIN COURSE AND DESSERT

POUR COMMENCER APPETIZERS

SALADE FRISÉE AUX LARDONS

FRISÉE SALAD WITH POACHED EGG, BACON AND CROUTONS (ADD SMOKED DUCK BREAST \$3)

RAVIOLIS DE HOMARD, SAUCE HOMARDINE AUX POIREAUX

LOBSTER RAVIOLI SERVED IN A CREAMY LOBSTER SAUCE WITH LEEKS

FOIE GRAS DE CANARD AU TORCHON, POIRE PochÉE AU VIN ROUGE, BRIOCHE MAISON

DUCK FOIE GRAS TERRINE, POACHED PEAR IN A RED WINE SAUCE, HOMEMADE BRIOCHE

LES PLATS DE RÉSISTANCE MAIN COURSES

MÉROU RÔTI, EMULSION DE POIVRONS ET AIL DOUX AVEC SON GRATIN DE COURGETTES

NEW ZEALAND WILD GROUPER IN A RED PEPPER AND GARLIC SAUCE WITH ZUCCHINI GRATIN

DUO DE CANARD EN MAGRET ET CONFIT, SAUCE AU POIVRE DE SZECHUAN ET PORTO AVEC SON GRATIN DAUPHINOIS

DUCK CONFIT & JUICY DUCK BREAST IN SZECHUAN PEPPER AND PORT WINE SAUCE, WITH GRATIN DAUPHINOIS

FILET MIGNON DE BOEUF SAUCE AU POIVRE VERT AVEC SES PANISSES

FILET MIGNON WITH GREEN PEPPERCORN SAUCE, SERVED WITH HOMEMADE CHICKPEA FRIES

LES DOUCEURS DESSERTS

CROUSTILLANT AUX FRUITS ROUGES

RED BERRY CRISP WITH WHIPPED CREAM

CRÈME BRULÉE À LA VANILLE DE BOURBON

VANILLA CRÈME BRULÉE WITH A TOUCH OF BOURBON VANILLA

FONDANT AU CHOCOLAT

WARM MOLTEN CHOCOLATE CAKE MADE WITH 70% VALRHONA CHOCOLATE

(ALLOW 10 MINUTES BAKING TIME)

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SAMPLE \$48 DINNER MENU BEVERAGES, TAX & GRATUITY ADDITIONAL

SELECT ONE APPETIZER, MAIN COURSE AND DESSERT

POUR COMMENCER APPETIZERS

SALADE DE HOMARD TIÈDE SUR SES ARTICHAUTS SAUTÉS
WARM LOBSTER SALAD SERVED ON A BED OF SAUTÉED ARTICHOKE

FOIE GRAS DE CANARD AU TORCHON, POIRE POCHÉE AU VIN ROUGE, BRIOCHE MAISON
DUCK FOIE GRAS TERRINE, POACHED PEAR IN A RED WINE SAUCE, HOMEMADE BRIOCHE

LES PLATS DE RÉSISTANCE MAIN COURSES

MÉROU RÔTI, EMULSION DE POIVRONS ET AIL DOUX AVEC SON GRATIN DE COURGETTES
NEW ZEALAND WILD GROUPER IN A RED PEPPER AND GARLIC SAUCE WITH ZUCCHINI GRATIN

CARRÉ D'AGNEAU EN HABIT VERT, SAUCE PROVENÇALE AVEC SA PURÉE À L'AIL
RACK OF LAMB ENCRUSTED WITH FRESH HERBS IN A PROVENÇALE SAUCE, SERVED WITH GARLIC MASHED POTATOES

FILET MIGNON DE BOEUF SAUCE AU POIVRE VERT AVEC SES PANISSES
FILET MIGNON WITH GREEN PEPPERCORN SAUCE, SERVED WITH HOMEMADE CHICKPEA FRIES

LES DOUCEURS DESSERTS

MACARON À L'ANCIENNE, MOUSSELINE DE PRALINÉ ET SA CRÈME ANGLAISE PISTACHÉ
FRENCH MACARON COOKIE WITH PRALINE MOUSSE AND PISTACHIO CREAM SAUCE

FONDANT AU CHOCOLAT
WARM MOLTEN CHOCOLATE CAKE MADE WITH 70% VALRHONA CHOCOLATE
(ALLOW 10 MINUTES BAKING TIME)

18% SERVICE FEE (GRATUITY) WILL BE ADDED TO PARTIES OF 6 OR MORE. SERVICE FEES ARE TAXABLE IN CALIFORNIA.
\$2 CHARGE FOR ANY SUBSTITUTIONS.