

Cascade Cafe

Jambon Beurre

Shaved ham, herb butter, gruyere cheese, sundried tomatoes, arugula, French baguette

The Jambon Beurre, a crispy, freshly baked baguette generously filled with succulent ham and rich, creamy butter, has a rich history that dates back to Paris's Les Halles market in the 19th century. This beloved staple of French cuisine is a quick and deeply satisfying meal for any occasion.

Steak Frites

Seasoned fries, marinated beef, horseradish sauce

Steak frites is a classic French dish that originated in late 19th-century Parisian brasseries. Variations can be found in restaurants worldwide, but the traditional preparation continues to captivate diners with its simplicity and enduring cultural significance.

The Napoleon Cake

A delicate trio of crisp, buttery layers separated by a rich vanilla bean pastry cream and topped with a delicious glaze.

The Napoleon cake, also called a mille-feuille, is a classic French pastry made of layers of puff pastry and pastry cream. This delicious dessert has become a symbol of French pastry-making and is enjoyed in many pastry shops and bakeries around the world.



The Napoleon Cake

Inspired Selections

Don't miss the unique chance to immerse yourself in these delicious Parisian inspired dishes available at Cascade Café and Garden Café.

The Cascade Café is located on the Concourse in between the East and West Buildings.

The Garden Café is located near the 6th Street entrance to the West Building.

Inspired Selections

Paris 1874: The Impressionist Moment

Garden Cafe

Classic Lobster Bisque

Warm and creamy soup served with rustic baguette

Originally a fisherman's dish designed to maximize the flavor of whatever ingredients were available, thick and creamy lobster bisque can be traced back to 17th-century France. Made from strained lobster broth and seasoned with herbs and spices, lobster bisque is known for its intense and complex flavors.

Rustic Ratatouille Pastry

Warm, flaky pastry filled with roasted garden vegetables and aromatics, served with fresh greens

Ratatouille is a traditional Provençal dish originating from Nice, a significant center at the crossroads of artistic development in the 19th century. The dish features a delightful mix of tomatoes, zucchini, eggplant, onions, and bell peppers, seasoned with fragrant herbs like basil and thyme.



Rustic Ratatouille Pastry

Tuna Steak Tartare

Ahi tuna, avocado, crostini, fried shallots, micro greens

Steak tartare, a dish associated with the opulence of late 19th-century Parisian dining rooms and elite events, is reimaged in this modern interpretation using sushi-grade tuna. It delivers vibrant flavors and a delightful blend of textures.



Tuna Steak Tartare

French L'opera Cake

Layers of almond sponge, coffee buttercream, and rich chocolate ganache garnished with fresh berries and Chantilly cream.

The L'opera cake's meticulous baking process, a symbol of French confectionery expertise, is a testament to the dedication and craftsmanship that goes into creating this iconic cake. Every respected boulangerie in Paris creates its take on this cake, comprised of delicate layers of almond sponge cake soaked in coffee syrup, chocolate ganache, and coffee buttercream.

Cacolac

Hot chocolate made with cacao, milk, and honey

Cacolac is a creamy and rich hot chocolate made with cacao, milk, and honey. It has become an iconic beverage in French culture, known for its deliciously smooth texture and deep chocolate flavor.

Franc Perry

Fresh pear juice, ice, sparkling water

The Franc Perry is our take on an alcoholic beverage made from fermented pears traditionally cultivated in the Normandy and Anjou regions of France. Rumored to have been titled 'The English Champagne' by Napoleon, Perry can be served chilled or used as a mixer in cocktails.



Franc Perry