OCTOBER CADOT NEWSLETTER 2025

<u>Seasonal Favorites: Now Serving</u>

As temperatures drop, warm up with our

classic French comfort dishes:

 $\label{eq:constraints} \textbf{Cassoulet} - A \text{ hearty slow-cooked lamb stew and duck confit,} \\ \textbf{Toulouse sausage, white beans} - \textbf{rustic and soul-warming.}$

Sauerkraut – Traditional Alsatian-style dish with house-made sauerkraut, sausage, and potatoes.

Available for a limited time this fall & winter season.

10St Your Holiday Party at Cado

Make this holiday season stress free and special. Let us host your **private events**, whether it's for family, friends, or corporate celebrations. **Book now to secure your preferred date!**

October & November Highlights

WHISKEY TASTING & PAIRING NIGHT

Wednesday, October 22 | 5:00 PM – 7:00 PM

Join us for a special evening featuring

Witches Tree Rye and High N' Wicked Whiskey,
perfectly paired with a chef-curated tasting menu.

Savor rich flavors, explore unique whiskey profiles,
and indulge in creative culinary pairings

\$35 per guest

Reservation recommended all in a warm, festive atmosphere.

Limited availability – arrive early or call to reserve your tasting experience!

HAPPYHOUR

Monday - friday 5:00 PM - 7:00 PM

Enjoy select wines, cocktails, at special prices in our bar

LIVE MUSIC NIGHTLY

Let great food meet great

music every night of the week!

- Monday: Camilla
- Tuesday: Goga
- Wednesday & Thursday: Brett Basnett
- Friday & Saturday: Vladimir

THANKSGIVING DAY BRUNCH

Thursday, November 27 | 11:00 AM - 3:00 PM

Gather your loved ones and celebrate
Thanksgiving at Cadot Restaurant with a
beautifully prepared brunch by our chefs.
Limited Seating – Reservations Required!
Call now to secure your table!

MENU COMING SOON!





Call 972-267-5700









