

# 311 TROIS CENT ONZE

## GROUP MENUS

If desired , you can choose a selection of five different Canapes for a cost of \$ 20 per person per hour . Or \$ 12.50 per person for half an hour prior to your group's dinner. Here are the choices

-GLAZED WATERMELON , PARMESAN AND WATERCRESS SKEWERS \*

-GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO WITH TRUFFLE OIL

-SMOKED SALMON BROCHETTE

-MOUSSE OF DUCK FOIE GRAS OVER TOASTS

-SALMON TARTAR

-SOUP SHOTS

-MIXED BEANS SALAD WITH PISTACHIO AND A LEMON BASIL DRESSING\*

-FRIED GOAT CHEESE WITH GREEN APPLE AND MUSTARD\*

-CHEESE FEUILLETE \*

-BEEF MEDALLION WITH HORSERADISH MOUSSE

-FISH CAKES

-MINI PROVENCALE TARTS \*

-TROPICAL CEVICHE

-TERRINE OVER TOASTS

-GRILLED SHRIMPS WITH SUNDRIED TOMATO MAYONNAISE

-LOBSTER AND MANGO KEBABS

\* Vegetarian Options

# 311 TROIS CENT ONZE

## \$ 45.00 MENU

11.5% TAX AND 18% SERVICE NOT INCLUDED

### APPETIZER OPTIONS

#### SOUP OF THE DAY

#### BEEF CARPACCIO

*with a touch of smoked bacon oil, crispy capers, slices of aged Parmesan cheese and a horseradish vinaigrette*

#### ESCARGOT

*in a parsley garlic butter sauce*

### MAIN COURSE OPTIONS

#### SALMON STEAK

*with sugar snap sauce and a horseradish mousse, served with mashed potatoes, sautéed spinach and asparagus*

#### COQ AU VIN

*Chicken stewed with baby onions, carrots and mushrooms in a red wine sauce served with mashed potatoes*

#### PASTA FORESTIERE

*with wild mushrooms, aged Parmesan cheese and roasted Walnuts*

### DESSERT OPTIONS

#### MANGO GRATIN

*with a Cointreau Sabayon*

#### THIN CRUST WARM APPLE TART

*with an Almond paste and Vanilla Ice Cream*

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\* GUEST WILL SELECT ONE APPETIZER, ONE MAIN DISH AND ONE DESSERT

# 311 TROIS CENT ONZE

## \$ 55 MENU

11.5% TAX AND 18% SERVICE NOT INCLUDED

### APPETIZER OPTIONS

#### TUNA TARTAR

*with ginger , soy and lemon syrop sauce, fresh cucumbers, avocado puree and herbs croutons*

#### SEA SCALLOPS

*sautéed with prosciutto over a sweet pea and parsley puree withroasted almonds and truffle oil*

#### FRENCH ONION SOUP

*gratinated with Gruyere Cheese*

### MAIN COURSE OPTIONS

#### COD FILET

*over a Shiitake Mushrooms Ragout, green bean foam and a side of fresh herb rice*

#### SHRIMP AND RED PEPPER RISOTTO

*with Aged Parmesan Cheese*

#### ROASTED KUROBUTA PORK BELLY

*crusted with spicy yuca chips over asparagus risotto and a raspberry and wine reduction*

### DESSERT OPTIONS

#### DARK CHOCOLATE MOUSSE

*perfumed with Rum Barrilito \*\*\**

#### CREME BRULEE OF THE DAY

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\* GUESTS WILL SELECT ONE APPETIZER, ONE MAIN DISH AND ONE DESSERT

# 311 TROIS CENT ONZE

## \$ 65 MENU

11.5% TAX AND 18% SERVICE NOT INCLUDED

### APPETIZER OPTIONS

#### SEARED DUCK FOIE GRAS

*over a black eyed peas and pistachio salad with caramelized butternut squash, crispy prosciutto, yuca chips, watercress and a cassis and balsamic reduction*

#### GLAZED WATERMELON SALAD

*with baby spinach, fresh mango, caribbean lobster, goat cheese and a spiced pineapple vinaigrette*

#### HONEY SPICED OCTOPUS

*sautéed over a white bean puree, black olives, cherry tomatoes, baby onions, black pepper, crumble pistachio and a thyme chip*

### MAIN COURSE OPTIONS

#### HALIBUT PROVENCAL

*with black olives, cherry tomatoes, fennel, red pepper, shallots, garlic, anchovies and fresh herb butter*

#### BOUILLABAISSSE

*Seafood Stew with anise flavored broth*

#### GRILLED BEEF FILET TENDERLOIN

*over caramelized onions with a Fourme D'Ambert butter port glaze and a side of sautéed potatoes with shallots, bacon and scallions*

### DESSERT OPTIONS

#### CREPE SUZETTE

*with a Grand Marnier and Orange butter Sauce*

#### DARK CHOCOLATE MOUSSE

*perfumed with Barrilito \*\*\**

#### THIN CRUST WARM APPLE TART

*with an Almond paste and Vanilla Ice Cream*

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\* GUEST WILL SELECT ONE APPETIZER, ONE MAIN DISH AND ONE DESSERT