

311 TROIS CENT ONZE

APPETIZERS

SOUP OF THE DAY — \$9

FRENCH ONION SOUP — \$9
gratine with Gruyere Cheese

QUICHE OF THE DAY — \$10

ESCARGOT — \$9
in a parsley and garlic butter sauce with herb toast

GLAZED WATERMELON SALAD — \$15
with baby spinach, fresh mango, Caribbean lobster, goat cheese and a spiced pineapple vinaigrette

TUNA TARTAR — \$14
with a ginger, soy and lemon syrup sauce, fresh cucumbers, avocado puree and herbs croutons

BEEF CARPACCIO — \$12
with a touch of smoked bacon oil, crispy capers, slices of aged Parmesan Cheese and a horseradish vinaigrette

ASSIETTE CAMPAGNARDE — \$24
Terrine of the day, Cheese Duo, black olives, prosciutto, saucisson sec and cornichons

HONEY SPICED OCTOPUS — \$14
sautéed over a white bean puree, black olives, cherry tomatoes, baby onions, black pepper, crumbled pistachios and a thyme chip

SEA SCALLOPS — \$15
sautéed with prosciutto over a sweet pea and parsley puree with roasted almonds and truffle oil

SEARED DUCK FOIE GRAS — \$22
served over a black eye peas and pistachio salad with caramelized butternut squash, crispy prosciutto, yuca chips, watercress and a Cassis and Balsamic Reduction

SIDES \$ 6

Mashed Potatoes

*Sautéed Snow Peas with caramelized
fennel*

Potato Gratin

Baked Asparagus with lemon zest

Fresh Herbs Rice

*Sautéed Potatoes with shallots,
bacon and scallions*

One roll of bread per person included, extra rolls will be charged \$ 1.50

311 TROIS CENT ONZE

MAIN COURSE

SALMON STEAK — \$28

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

COQ AU VIN — \$25

chicken stewed with baby onions, carrots and mushrooms in a wine sauce and mashed potatoes

SHRIMP AND RED PEPPER RISOTTO — \$28

with Aged Parmesan Cheese

PASTA FORESTIERE — \$24

with wild mushrooms, aged Parmesan cheese and roasted Walnuts

ROASTED KUROBUTA PORK BELLY — \$32

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

COD FILET — \$29

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

HONEY ROASTED MUSCOVY DUCK BREAST — \$32

with a blood orange and wine reduction, melted foie gras and a side of potato gratin

BOUILLABAISSSE — \$26

Seafood stew with anise flavored broth

HALIBUT PROVENCAL — \$32

black olives, cherry tomatoes, fresh herbs, red pepper, fennel, shallots, garlic, anchovies, fresh herb butter and Extra Virgin Olive Oil

ROASTED RACK OF LAMB — \$39

with a blackberry reduction roasted pistachio dust and sautéed snow peas with caramelized fennel

GRILLED BEEF FILET TENDERLOIN — \$36

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

CONSUMING RAW OR PARTIALLY COOKED FOOD COULD BE HAZARDOUS TO YOUR HEALTH

311 TROIS CENT ONZE

VEGAN & VEGETARIAN

APPETIZERS

MESCLUN SALAD — \$8

with cherry tomatoes, fresh herbs and a Basil vinaigrette

CUCUMBER CARPACCIO — \$9

marinated with extra virgin olive oil and lemon vinaigrette, sliced green apple, red peppers and mixed lettuce

SAUTÉED PORTOBELLO MUSHROOM — \$14

with cherry tomatoes, asparagus, white bean puree and a balsamic reduction served with herb toast

MAIN COURSE

RISOTTO FLORENTINE — \$24

with Spinach, mushrooms, red pepper and asparagus and aged Parmesan cheese (optional)

WARM QUINOA SALAD — \$22

with spinach, black eye peas, sautéed sugar snaps, roasted almonds and a basil lemon dressing

VEGETABLE CASSOULET — \$24

freshly cut vegetables stew with herbs de Provence and a garlic and olive oil toast

DESSERTS

FRUIT TARTAR — \$10

marinated with mint and lemon juice

FRUIT SORBET — \$9

with wild berry coulis

-

**Consuming raw or partially cooked food could be hazardous to your health*