

# 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

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## 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

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## 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*

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