

# 311 TROIS CENT ONZE

## \$ 65 MENU

11.5% TAX AND 18% SERVICE NOT INCLUDED

### APPETIZER OPTIONS

#### SEA SCALLOPS

*Caramelized Fennel, Spinach and Orange Wedges*

\* or \*

#### DUCK CONFIT STUFFED ENDIVES

*Crumbled Fourme D'Ambert Cheese and Caramelized Onions*

\* or \*

#### BEEF TARTAR

*Shallots, Mustard, Chives, Sriracha, Parsley, Cornichons and Quail Egg*

### MAIN COURSE OPTIONS

#### COD FILET

*Over a Shiitake Mushrooms Ragout, Green Bean Foam and Saffron Basmati Rice*

\* or \*

#### GRILLED BEEF FILET TENDERLOIN

*Shimeji Mushrooms and Pearl Onions in a Fourme D'Ambert Butter, Port Gastrique Sauce and Sauté Potatoes, Shallots and Bacon*

\* or \*

#### CARIBBEAN LOBSTER TAIL RISOTTO

*Green Peas, Shimeji Mushrooms, Shallots, Garlic, Chives and Aged Parmesan Cheese: Saffron, Lemon and Tarragon foam*

### DESSERT OPTIONS

#### CREPE SUZETTE

*Orange Butter Sauce and Grand Marnier*

\* or \*

#### WARM THIN CRUST APPLE TART

*Apricot Glaze, Almond Paste and Vanilla Ice Cream*

\* or \*

#### DARK CHOCOLATE MOUSSE

*Perfumed With Barrilito*

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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

#### QUICHE OF THE DAY

*with Mesclun Salad*

\* or \*

#### TERRINE OF THE DAY

*Dijon Mustard, Cornichons and Toasts*

\* or \*

#### MINI CRAB CAKES

*Garlic Aioli and Mesclun Salad*

### MAIN COURSE OPTIONS

#### SALMON STEAK

*Creamy Dill Sauce and a Side of Cous Cous with Merguez Sausage, Pearl Onion and Roasted Red Pepper*

\* or \*

#### PORK MEDALLIONS

*Stuffed with Granny Smith Apple and Rosemary, Carrot Purée, side of Puy Lentils, Crumbled Goat Cheese, Roasted Almonds and Diced*

*Carrots*

\* or \*

#### SHRIMP RISOTTO

*Caramelized Fennel, Cherry Tomatoes, Lemon and Saffron Foam*

### DESSERT OPTIONS

#### WARM THIN APPLE TART

*Apricot Glaze, Almond Paste and Vanilla Ice Cream*

\* or \*

#### CRÈME BRÛLÉE OF THE DAY

\* or \*

#### DARK CHOCOLATE MOUSSE

*Perfumed With Barrilito*

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

# 311 TROIS CENT ONZE

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## \$45 MENU

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*11.5% Tax and 18% Service Not Included*

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### APPETIZER OPTIONS

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#### SOUP OF THE DAY

\* or \*

#### ARUGULA SALAD

*Caramelized Pears, Goat Cheese, Roasted Walnuts and a Dill Vinaigrette*

\* or \*

#### ESCARGOT

*in a Parsley Garlic Butter Sauce*

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### MAIN COURSE OPTIONS

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#### COQ AU VIN

*Chicken in Wine Reduction Stew with Bacon, Mushrooms, Carrots and Pearl Onion; Mashed Potatoes*

\* or \*

#### PAN SEARED TROUT

*Roasted Garlic and Herbs de Provence Infused Olive Oil and Baked Asparagus with Tomato Confit*

\* or \*

#### RISOTTO FORESTIÈRE

*Wild Mushrooms, Aged Parmesan Cheese and Roasted Walnuts*

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### DESSERT OPTIONS

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#### SORBET OF THE DAY

\* or \*

#### CRÈME BRÛLÉE OF THE DAY

\* or \*

#### DARK CHOCOLATE MOUSSE

*Perfumed With Barrilito*

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