

311 TROIS CENT ONZE

\$45 MENU

7% Tax on Food and 18% Service Not Included (Alcoholic Beverages Tax is 11.5%)

== APPETIZER OPTIONS ==

Soup Of the Day

* or

Arugula Salad

Caramelized Pears, Goat Cheese, Roasted Walnuts, Dill Vinaigrette

* or

Escargot

Parsley Garlic Butter Sauce

== MAIN COURSE OPTIONS ==

Coq au Vin

Chicken (legs and thighs) in Wine Reduction Stew with Bacon, Mushrooms, Carrots, Pearl Onions, Mashed Potatoes side

* or

Salmon Steak

Creamy Dill Sauce, Side of Baked Asparagus with tomato confit

* or

Risotto Forestière

Wild Mushrooms, Creamy Aged Parmesan Cheese, Roasted Walnuts

== DESSERT OPTIONS ==

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

311 TROIS CENT ONZE

\$ 55 MENU

7% TAX ON FOOD AND 18% SERVICE NOT INCLUDED (ALCOHOLIC BEVERAGES TAX IS 11.5%)

== APPETIZER OPTIONS ==

Quiche of the Day

Mesclun Salad on the side

* or

Mesclun Salad

Roasted Almonds, Sun Dried Tomato, Fourme D'Ambert (blue) Cheese, Cranberry Vinaigrette

* or

Mini Crab Cakes

Garlic Aioli, Mesclun Salad on the side

== MAIN COURSE OPTIONS ==

Cod Filet

Over a Shiitake Mushrooms Ragout, Green Bean Foam, Basmati Rice with Fresh Herbs on the side

* 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

Mussels

Tomato, Rosemary and Garlic Sauce with Sauté Potatoes on side

== 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

\$ 65 MENU

7% TAX ON FOOD AND 18% SERVICE NOT INCLUDED (ALCOHOLIC BEVERAGES AT 11.5%)

== APPETIZER OPTIONS ==

Sea Scallops

Caramelized Fennel, Sauté Spinach, Orange Wedges

* or

Terrine of the Day

Dijon Mustard, Cornichons, Toasts

* or

Seared Duck Foie Gras

Poached Pears, Crispy Duck Prosciutto, Chardonnay Reduction, Homemade Brioche

== MAIN COURSE OPTIONS ==

Grilled Beef Filet Tenderloin

Fourme D'Ambert Butter, Shimeji Mushrooms, Pearl Onions and Port Gastrique Sauce, Sauté Potatoes, Shallots and Bacon on the side

* or

Lobster Risotto

Green Beans, Red Pepper, Creamy Aged Parmesan Cheese, Lemon Foam

* or

Salmon Steak

Creamy Dill Sauce, Haricot Verts Sauté with Niçoise Olives, Garlic, Shallots and Olive Oil

== 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