

311 CAFÉ on THE TRAIL

DINNER MENU – 2 COURSES \$18 – 3 COURSES \$20

Appetizers

Traditional onion soup with Gruyère cheese. Or Soup of the day

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Chile Relleno (stuffed with cheese) with Ranchera sauce

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Organic baby greens salad with grilled pears, candied pecans and blue cheese.

With additional charges

Escargots a la Bourguignogne. +\$4

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Smoked salmon with blinis and caper crème fraîche. +\$4

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Gazpacho “3 melones.” +\$3

Entrées

Goat cheese and rice stuffed chile poblano, red or green chile sauce.

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All natural beef and chicken enchilladas, rice and cilantro aoli.

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All natural meatballs Beef, spaghetti and Ranchera sauce

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Stuffed Dover sole “vol au vent” and baby vegetables, lemongrass sauce.

With additional charges

Mussels “Marinieres” with French fries. +\$5

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Grilled Flat iron steak “a l’échalotte” Pommes Frites. +\$5

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Seared Duck breast with Gratin Dauphinois and orange ginger sauce +\$7

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Grilled Beef tenderloin “Chimichurri” or “green peppercorn” sauce and French fries +\$8

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Baked Atlantic Salmon and Champagne beurre blanc with leeks fondue and herb roasted fingerling potatoes +\$7

Desserts

Bittersweet Chocolate fondant (no flour) or Bread pudding and Calvados sauce.

or

Strawberry and chocolate ganache tart or Seasonal crumble.

With additional charges +\$3

Caramelized “3 leches” pineapple or Lavender Crème Brulee

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Pear Melba ice cream Sundae, chocolate syrup, roasted almond and whipped cream.

*A la Carte Menu: Appetizers \$8, Entrees \$18, Dessert \$6 (plus additional charges)
Split charge, appetizer and dessert +\$2, Entrée +\$4. 20% Gratuity will be added for parties of 5 or more.
FREE PARKING AT GARRETT'S DESERT INN*