

# Maria Marie®

*mexican ~ french fusion cuisine*

## SALADS

### NIÇOISE SALADS

*A combination of lettuce, tuna, green olives, anchovies, green beans, mustard and lime dressing*

### WATERCRESSED SALAD

*A delicious combination of watercress with sliced duck breast, bacon, onion, avocado, and cherry tomatoes; served with a citrus and chili vinaigrette*

### SHRIMP AND AVOCADO FEUILLE

*Shrimp topped with avocado and served with blue tortilla. Includes roasted white cheese and chopped coriander marinated in avocado oil.*

### TRIPLE TARTAR

*Tuna, beef and fish tartar scented with oil & herbs*

### CAESAR SALAD

*Cherry tomatoes, green olives and anchovies, crunchy lettuce, covered in a traditional Caesar dressing*

## STARTERS

### BROILED MUSSELS

*Potato mussels sautéed in garlic, onion, pepper leaf and white wine; broiled and served in a dutch sauce*

### ESCARGOT

*Sautéed in garlic and onion, glazed in a fine peanut cream & a Café de Paris butter cream*

### OAXACAN CHEESE FONDUE

*A Oaxaca cheese fondue, served with shrimp and caramelized pineapple*

### STUFFED CRÉPES

*Stuffed with squash and goat cheese; topped with a poblano pepper sauce and corn kernels*

### PORTOBELLO RATATOUILLE

*Grilled vegetables slices and goat cheese with a dutch sauce*

## SOUPS

### BOUILLABAISSSE DE MARSELLA

*Traditional seafood soup with epazote (a Mexican herb) and scented with tequila*

### ONION SOUP

*With Gruyère cheese over floriory feite*

### LIMA BEAN SOUP

*Lima beans, celery, squash and Macedonia potatoes with chicken broth and quail egg*

## ENTRÉES

### MORNAY SHRIMP

*Giant shrimp confit in butter covered with mornay sauce, and served in wild rice, and vegetables*

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## LAMB CHOPS CHARCUTERIE

*Grilled with dijon mustard, served with peppers and a vegetable soufflé*

## FISH AU PROVENÇAL

*Grilled fish fillet, crusted with parmesan cheese, fine herbs and garlic served with rice and vegetables*

## VEAL LOIN

*Veal medallion in apple sauce flavored with xcatic chili; flanked with mashed sweet potatoes and vegetables*

## HOMEMADE RAVIOLI

*Stuffed with salmon & white wine sauce*

## CANNELLONI

*Stuffed with lamb ragout*

## STEAKS

### PETIT NEW YORK

*240 gms. / 8.4 oz*

### RIB EYE

*240 gms. / 8.4 oz*

### TOURNEDO ROSSINI

*Served with foie-gras and port wine reduction*

*All of our steaks are served with a baked potato, mixed mushrooms and caramelized pearl onion*

## CARIBBEAN SPECIALTIES

### TUNABLOCK

*Marinated with honey in lemon, topped with a fine caper sauce; and served with a side of rice and vegetables*

### SALMON WITH GRAPE MARMALADE

*Salmon fillet with a touch of guajillo chili served with grape marmalade over wild rice and vegetables*

### CHICKEN BREAST

*Rouleau grilled chicken with smoked salmon and cream cheese, topped with a tarragon sauce; and served with a side of mashed potatoes and vegetables*

### PETIT NEW YORK

*240 gms. / 8.4 oz*

## SAUCES

*Béarnaise | Mushroom Sauce | Three Pepper Corn Sauce | House Specialty: Molcajete Sauce*