

# LA FONTAINE

Chef Laëtitia Rouabah

## BUFFET

### SEASONAL FRUITS AND BERRIES

### OVERNIGHT OATS

almond milk, almond butter, cacao & greek yogurt chantilly,  
pecans, apple compôte

### YOGURT PARFAIT

vanilla greek yogurt, granola, strawberry compôte,  
pistachio purée

### TARTINE GOURMANDE

focaccia, crushed avocado, egg mimosa, pickles, radishes

### PLATEAU DE CHARCUTERIE

*Selection Of French Meats & Pâté*

jambon fumé, salami, saucisson sec, rilette & country pâté  
served with olives, pickled vegetables, grain mustard,  
& sweet drop peppers

### ASSORTIMENT DE FROMAGES

*Selection Of French Cheeses*

comté, camembert, roquefort, & tête de moine  
served with candied walnuts, grapes,  
seasonal fruit compôte, artisanal crackers,  
& toasted baguette

### LA FONTAINE EGGS MAYONNAISE

spiced & smoked deviled egg

### SALADE CAESAR\*

sliced romaine, aged parmigiano, croutons,  
anchovy, quail egg

### SALADE LYONNAISE

frisée salad, crispy bacon, poached egg,  
mustard dressing

## LIVE ACTION STATION



### BARRA DE OSTIONES FRESHLY SHUCKED OYSTERS

*West & East Coast*

homemade sriracha sauce, salsa bruja mignonette, lemon

### LA FONTAINE

### SAUMON FUME BAGEL ET CONDIMENTS (TOAST STATION)

smoked salmon, bagel, cream cheese, red onions, capers,  
sliced tomatoes

### L'ENTRECÔTE

slow-roasted prime rib, au jus & peppercorn sauce,  
pommes purée, grilled asparagus,  
black pepper brioche rolls



Chef Gabriela Cámara

## À LA CARTE

Select One Appetizer & One Entrée

## APPETIZERS

### CEVICHE CONTRAMAR

white fish, pico de gallo

### CRUDO DE CAMARÓN

mexican shrimp, salsa macha, peanut,  
radish, avocado

### TOSTADA CONTRAMAR

marinated tuna, chipotle mayonnaise,  
fried leeks, avocado

### VOLCÁN

short rib, onion, cilantro, chihuahua cheese

### QUESO FUNDIDO

melted cheese, pork chorizo,  
flour & corn tortillas

### TAMAL DE POLLO

chicken, charred salsa verde,  
purslane, nopales

### SOPE ELEGANTE

corn masa, caviar, crème fraîche, chives

## ENTRÉES

### PESCADO AL PASTOR TACOS

pastor-style fish, onion, cilantro,  
pineapple, corn tortillas

### ARROZ VERDE

rice, pipián, chile poblano

### TORTA AHOGADA

pork confit sandwich, salsa roja

### CHILAQUILES CON SALSA DE TOMATE VERDE Y PASILLA OAXAQUEÑO

totopos, chile pasilla salsa,  
sour cream, queso fresco

Additions

roasted chicken

carne asada (tri-tip)

fried egg

## DESSERT (TRIO)

### PANQUÉ DE ELOTE

corn muffin, dulce de leche

### MERENGUE

meringue, lemon curd, coconut

### MINI BUÑUELOS

burnt vanilla cream

## DRINKS

### CARAJILLO

licor 43, espresso

### GREEN MICHELADA

sangrita verde, modelo especial, maldon salt

### MARGARITA BLANCO

casa dragones blanco tequila, guava, chamomile, lemon, red wine salt

### PALOMA CONTRAMAR

casa dragones reposado tequila, aperol, basil, grapefruit, lime, maldon salt

