

La Monique

HOTEL OCEANA SANTA MONICA

HORS D'OEUVRES

Escargot Poppers..... 44
Garlic Herb Crème Fraîche

Hamachi Crudo*..... 43
Leche de Tigre Jus, Pickled Red Onion

Riviera Tuna and Caviar*..... 44
Socca Chickpea Crisp, Tuna Carpaccio, Caviar,
Citrus Segments, Parsley and Garlic

Duck Confit Gyoza..... 37
Duck Confit and Mousse, Orange Glaze,
Fennel Salad, Broth

Mini French Onion Grilled Cheese..... 36
Sourdough, Prosciutto, Emmental, Tomme de Savoie

Scallop Pearls In The Garden..... 42
Flash Seared Scallop Carpaccio, Garden Pea Soup,
Mint Oil

Steak Tartare*..... 42
Hand-Cut Beef Tartare, House Made Kennebec
Potato Chips

Chopped Black Garlic Caesar Salad..... 32
Chopped Baby Gems, Croutons, Capers, Garlic
Chips, Anchovies

Kale and Artichoke Salad..... 34
Trio Chopped Kale, Baby Grilled and Shaved
Artichoke, Truffle Pecorino, Champagne
Vinaigrette, Roasted Pine Nuts

Beet and Arugula Salad..... 30
Roasted Beet Duo, Honey Vinaigrette

Burrata and Roast Tomato Grand Tart..... 35
Crispy Tart, Dijon Mustard, Tomato Confit, Pistou

Gazpacho, Shaken Not Stirred..... 32
Farmer's Market Spring Vegetables, Basil Granita,
Cucumber, Crab Cannelloni

PETROSSIAN

Tsar Imperial Ossetra*

Served with Warm Blinis and
Traditional Accoutrements.

195

PRIMI

Une Petite Pasta

44

Butternut Squash Agnolotti

Brown Butter, Cranberry Sage,
Glazed Pecan

Bolognese Bucatini

Tomato, Beef and Pork
Ragu

Trofie Pesto

Burrata, Basil Coulis, Heirloom Tomato
Confit, Parmesan, Garlic, Lemon Zest

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% Gratuity for parties 6 or more. 5% health charge is added by the restaurant to all checks to help offer healthcare to our employees.

ENTRÉES

Prime New York Strip* 98
 (14oz.) Creekstone Farms, Kansas

Dry-Aged Prime Ribeye* 97
 (14oz.) Creekstone Farms, Kansas

Petit Filet Mignon* 90
 (8oz.) Snake River Farms, Idaho

Au Poivre Blue Cheese Black Truffle Jus Salsa Verde Garlic Aioli Garlic Herb Butter 5

Steak Frites Au Poivre* 78
 (10oz) Grilled Wagyu Flat Iron, Sauce Au Poivre

Dover Sole à la Plancha 82
 Rice Pilaf, Snow Pea, Yuzu Beurre Blanc

Grilled Branzino 68
 Charred Broccolini, Peach and Olive Tartare

Seabass Papillote 72
 Chilean Seabass, Asparagus, Leek Fondant, Creamy Champagne Sauce, Caviar

Provençal Spring Salmon* 68
 Spring Barigoule Vegetables, Ricotta Stuffed Zucchini Flower, Provençale Sauce, Spring Green Onion Vinaigrette

Canard Poêlé* 72
 Seared Duck Breast, Cherry Sauce, Potato Croquette, Summer Bean Purée

Morel Stuffed Poulet 72
 Stuffed Chicken Breast with Morel and Boursin, Roasted Thigh, Giant Pomme Frites. Morel Sauce

DE PLUS 19

Pommes Frites

Roasted Asparagus

Sauteed Spinach

Pommes Gratin

Roasted Mushrooms

Grilled Broccolini

Mashed Potatoes

Le Truffle Mac and Cheese 27

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