

La Monique

LES CANAPÉS MONIQUE AU CAVIAR

— 55 —

Four signature canapés, each adorned with Ossetra Caviar

CAVIAR TARTELETTE

HOUSE-MADE POTATO CRISP

GOLDEN GRILLED CHEESE

SALMON CROQUE MONSIEUR

HORS D'OEUVRES

ESCARGOT POPPERS	<i>Garlic parsley butter</i>	44
HAMACHI CRUDO	<i>Citrus vinaigrette, kumquat, heirloom tomato & baby arugula</i>	39
TUNA TARTARE	<i>Miso-ginger dressing, avocado & rice crisp</i>	45
MINI FRENCH ONION GRILLED CHEESE		38
	<i>Sourdough, Prosciutto, Emmental, Tomme de Savoie</i>	
STEAK TARTARE	<i>Hand-cut filet mignon, tartare dressing & american caviar</i>	54
SCALLOP TIRADITO	<i>Sweet corn, jalapeno, crispy corn & sauce vierge</i>	44
CHARRED OCTOPUS	<i>Niçoise olives, sun-dried tomato, celery & chili oil</i>	39
CAESAR SALAD	<i>Prepared Tableside, parmesan, croutons, preserved lemon & white anchovies</i>	35
FARMERS MARKET TOMATO SALAD	<i>Goat cheese, basil pesto & sherry vinaigrette</i>	34
WATERMELON & FETA SALAD	<i>Watermelon, feta, jalapeno, baby frisée & aged balsamic</i>	27
PEACH & RICOTTA TOAST	<i>Ricotta, hot honey, red pepper & balsamic glaze</i>	30

HOMEMADE FRESH PASTA

SWEET CORN AGNOLOTTI AU CRAB & UNI	40 / 57
<i>Colossal crab, sweet corn, santa barbara uni & beurre blanc</i>	
CAVATELLI AU RAGÔUT DE VEAU	31 / 44
<i>Braised veal ragù, ricotta & mirepoix</i>	

La Monique

LES ENTRÉES

STEAK FRITES AU POIVRE <i>Grilled wagyu flat iron, sauce au poivre</i>	78
PAN SEARED RED SNAPPER <i>Fingerling potatoes, braised leeks, roasted tomato & light bouillabaisse broth</i>	73
BRANZINO CASSOLETTE <i>Fennel, onions, white wine clam jus, tomato, zucchini & lemon</i>	75
CANARD POÊLÉ <i>Seared duck breast, cherry gastrique, potato croquette & summer corn purée</i>	78
MOREL STUFFED POULET <i>Morel-stuffed chicken breast, confit thigh & giant pommes frites</i>	75

DOVER SOLE

Choice of meunière or beurre blanc, rice pilaf

— 96 —

BOEUF

Prime Cut

PETIT FILET 6 ounces	87
NEW YORK STRIP 10 ounces	88
RIB EYE 12 ounces	90

Sauce Béarnaise | Sauce Bordelaise | Dijon Mustard Jus

LES ACCOMPAGNEMENTS

— 19 —

POMME FRITES	GARLIC SAUTEED SPINACH
POMME GRATIN	GRILLED BROCCOLINI
TRUFFLE MAC & CHEESE	ROASTED MUSHROOMS
ROASTED ASPARAGUS	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

* A 20% gratuity is applied to parties of six or more guests.

* A 5% wellness surcharge is added to all checks to help provide healthcare benefits for our team members.