



HORS D'OEUVRES

HAMACHI CRUDO <i>Citrus vinaigrette, kumquat, heirloom tomato & baby arugula</i>	39
TUNA TARTARE <i>Miso-ginger dressing, avocado & rice crisp</i>	45
MUSHROOM TART <i>Puff pastry, parsnip purée, sautéed button mushrooms & thyme</i>	34
MINI FRENCH ONION GRILLED CHEESE <i>Sourdough, prosciutto, emmental, tomme de savoie</i>	38
FIG & RICOTTA CROSTINIS <i>Ricotta, prosciutto di parma, hot honey, red pepper, & balsamic glaze</i>	30
PEAR & ENDIVE SALAD <i>Bartlett pears, yellow & red endive, crumbled blue cheese, candied walnuts & dried cranberries</i>	29
CAESAR SALAD <i>Parmesan, croutons, preserved lemon & white anchovies</i>	35
FARMERS MARKET TOMATO SALAD <i>Goat cheese, basil pesto & sherry vinaigrette</i>	32

SIGNATURE PASTA

SWEET CORN AGNOLOTTI AU CRAB & UNI <i>Colossal crab, sweet corn, santa barbara uni & beurre blanc</i>	70
SPAGHETTI & MEATBALLS <i>Beef & pork meatballs, pomodoro sauce, basil, parmesan</i>	44

LES ENTRÉES

STEAK FRITES AU POIVRE <i>Grilled wagyu flat iron, sauce au poivre</i>	78
PETIT FILET <i>Prime cut, roasted vine tomatoes, baby frisée</i>	79
RIB EYE <i>Prime cut, gratin dauphinois</i>	80
AUSTRALIAN RACK OF LAMB <i>Herb crust, Zaatar, cumin, breadcrumbs, eggplant cake</i>	82
PAN SEARED RED SNAPPER <i>Fingerling potatoes, braised leeks, roasted tomato & light bouillabaisse broth</i>	73
BRANZINO CASSOLETTE BARIGOULE <i>Fennel, pearl onions, pesto, artichoke, carrot, herbs</i>	75
POULET LA MONIQUE <i>Jidori chicken, coriander, caraway, oregano, dill, honey, frisée & french fries</i>	69
WAGYU CHEESEBURGER <i>Gribiche sauce, caramelized onions, arugula, cherry blossom glaze, Swiss gruyere on toasted potato bun & frites</i>	45

LES ACCOMPAGNEMENTS

— 19 —

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