



# Monet

**Monet**  
75/ Wine Pairing +48

- Soup du Jour
- 
- Modern Nicoise Salad\*
- 
- Roasted Local Beet Salad
- 
- Scallop Crudo\*
- 
- Caviar & Uni Panna Cotta\*
- .....
- Lobster & Caviar\*
- 
- Soy Lime Braised Short Rib
- 
- Truffle Risotto
- 
- Catch of the Day
- 
- Filet Mignon
- .....
- Creme Brulee
- 
- Chocolate Panna Cotta



**Picasso**  
175/ Wine Pairing +120

*Let Chef Daniel Hohng create a multi course menu this evening. Chef's Trust is required as he will prepare what he chooses to be the best in season and availability at this time.*

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

**Van Gogh**  
125/ Wine Pairing +88

- Caviar & Uni Panna Cotta\*
- .....
- Soup du Jour
- 
- Modern Nicoise Salad\*
- 
- Roasted Local Beet Salad
- 
- Scallop Crudo\*
- .....
- Octopus
- 
- Escargot
- 
- Truffle Risotto
- 
- Seared Duck Liver
- .....
- Lobster & Caviar
- 
- Soy Lime Braised Short Rib
- 
- Garden Melody
- 
- Catch of the Day
- 
- Filet Mignon
- .....
- Creme Brulee
- 
- Chocolate Panna Cotta
- .....
- Petite Four