Monet

Caviar & Pea Panna Cotta*

Soup du Jour

Tuna Tartare*

Caprese Salad

Beef Carpaccio*

Beet Salad

Lobster Risotto

Soy Lime Braised
Short Rib

Squid Ink Pasta with Bottarga

Dover Sole

Filet Mignon

Chocolate Panna Cotta

Strawberry Shortcake

Black Forest Mousse

Lemon Tart



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 available at this time.

Van Gogh

Caviar & Pea Panna Cotta*

Soup du Jour

Tuna Tartare*

Caprese Salad

Beef Carpaccio*

Beet Salad

Shrimp Agua Chile*

Octopus Roll

Seared Duck Liver

Squid Ink Pasta with Bottarga

Lobster Risotto

Soy Lime Braised Short Rib

Garden Melody

Dover Sole

Filet Mignon

Chocolate Panna Cotta

Strawberry Shortcake

Black Forest Mousse

Lemon Tart

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