

Monet

Starters

SOUP OF THE DAY

Comte Souffle | Basil Snow

BEET SALAD

Arugula | Candied Pecans | Orange
Honey Balsamic Vinaigrette

BURRATA

Spring Legumes | Pickled Cauliflower
Focaccia Chips

HAMACHI CRUDO*

Green Apple | Buttermilk Whey
Bubuare | Black Lime

SWEET PEA AGNOLOTTI

Pea & Ricotta | Mint | Preserved Lemon

BLUE CRAB SALAD*

Avocado | Caviar | Truffled potato
Petite Salad

A5 WAGYU BEEF

Himalayan Salt | Yuzu Kosho | 2oz

Mains

DOVER SOLE

Season Veggies | Fingerling
Crispy Spinach | Caper Beurre Blanc

GRILLED LOBSTER TAIL

Bouillabaisse Risotto | Radish | Black
Tuille

ANGUS FILET MIGNON

Banchan | Browned Butter Ssamjang

Add Foie Gras

SOY LIME SHORT RIB

Celeriac Puree | Ninja Radish |
Cippolini

MONGOLIAN LAMB CHOP

Couscous | Chop Vegetables

SAVOY CABBAGE

Onion Broth | Shio Koji | Pickles

KING CRAB PASTA

Squid Ink Linguini | Botarga
Lemon Butter

Desserts

CHOCOLATE HAZELNUT

Chocolate Sponge & Mousse | Praline
Candied Hazelnuts | Gianduja

BLACKBERRY PANNA COTTA

Chantilly Cream | Blackberry Gelee

MACADAMIA CHEESECAKE

Graham Cracker | White Chocolate
Salted Caramel Chantilly

LEMON MOUSSE

Almond Sable | Chantilly | Blueberry
Add Caviar*

For the Table

TRUFFLE CHEESE PITA

Parmesan Reggiano | Mozzarella | Saba

TUNA CIGARS*

Tuna Poke | Avocado Silk | 6 ea

OSESTRA CAVIAR*

Nori Cone

Yuzu Creme Fraiche | 3 ea

BLUE CRAB CROQUETTAS

Warm Tartar Sauce | 6 ea

OYSTERS ROCKEFELLER

Parmesan Crispies | Lemon | 6 ea

Picasso

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.

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