

MONARQUE

Hors D'oeuvres

ONION SOUP <i>beef jus, cave-aged gruyère, croutons</i>	17. ⁰⁰
SALAD LYONNAISE <i>soft boiled egg, bacon lardons, endive & frisée, radishes</i>	16. ⁰⁰
LITTLE LETTUCE <i>shaved baby vegetables, fines herbes, honey-lemon dressing</i>	16. ⁰⁰
BABY KALE & D'ANJOU PEAR <i>point reyes blue cheese, candied walnuts, figs</i>	19. ⁰⁰
CHARRED OCTOPUS <i>eggplant purée, harissa, almonds</i>	33. ⁰⁰
BLACK TRUFFLE PÂTÉ <i>bitter greens, cherry, pistachio</i>	19. ⁰⁰
TUNA TARTARE <i>avocado yogurt, asian pear, cucumber, crispy rice noodles</i>	24. ⁰⁰
MOULES MARINIÈRE <i>aromatics, vermouth, maître d' butter, grilled sourdough</i>	21. ⁰⁰
TABLESIDE BEEF TARTARE <i>verjus mustard, capers, tomato, truffle</i>	30. ⁰⁰
DUCK CONFIT & SAVORY CRÊPE <i>cotton candy grapes, jalapeño</i>	22. ⁰⁰
SEARED FOIE GRAS <i>pumpkin spice, figs, hazelnuts, candied lemon, verjus rouge</i>	34. ⁰⁰
BURGUNDY ESCARGOT <i>celery & peppadew, dijon butter</i>	20. ⁰⁰
SMOKED SALMON <i>crispy potato, crème fraîche, radish, capers</i>	21. ⁰⁰
PARISIAN GNOCCHI <i>beef short rib, mushrooms, spinach, herb nage</i>	28. ⁰⁰
A5 JAPANESE KUSUNOKI <i>wagyu beef, 2oz minimum</i>	38. ⁰⁰ PER OZ



Plateau de FRUITS DE MER

PETIT... 89.⁰⁰

half lobster, 6 oysters, 6 shrimp,
¼lb king crab

ROYALE... 195.⁰⁰

whole lobster, 12 shrimp, 12 oysters,
½lb king crab, tuna tartare

Raw Bar

MAINE LOBSTER... 29.⁰⁰

OYSTERS... HALF DOZEN 24.⁰⁰ DOZEN 48.⁰⁰

ALASKAN KING CRAB... 38.⁰⁰

SHRIMP COCKTAIL... 24.⁰⁰

Entrées

CHICKEN PAILLARD <i>purple cauliflower, thumbelina carrots, rosemary red wine jus</i>	33. ⁰⁰
CRESCENT FARMS DUCK BREAST <i>braised collard greens, compressed apple, pastrami spice & cider jus</i>	46. ⁰⁰
LOBSTER CASSOULET <i>tomatoes, chili, sunchokes, coco beans, grilled sourdough</i>	75. ⁰⁰
COBIA <i>u-6 prawn, sautéed rainbow chard, lobster saffron cream</i>	46. ⁰⁰
WILD MUSHROOM VOL-AU-VENT <i>puff pastry, oyster & maitake mushrooms, beurre blanc</i>	38. ⁰⁰
MONARQUE BURGER <i>8oz dry-aged burger, miso-cured bacon, truffled egg yolk, crispy onions, aioli</i>	31. ⁰⁰
SWORDFISH <i>celeriac purée, kyoto carrots, blood orange, persillade</i>	38. ⁰⁰
SHORT RIB 'BOURGUIGNON' <i>mushroom, shallot, red wine sauce</i>	46. ⁰⁰
PETIT STEAK <i>6oz beef tenderloin, pommes purée, diane sauce</i>	61. ⁰⁰
STEAK FRITES <i>wagyu bavette, pommes frites, béarnaise</i>	65. ⁰⁰
STEAK AU POIVRE <i>14oz dry-aged new york strip, pommes frites, green peppercorn sauce</i>	79. ⁰⁰

Plat Principal

ROASTED TRUFFLE CHICKEN *baby vegetables, sherry wine jus* HALF 38.⁰⁰ WHOLE 74.⁰⁰

CÔTE DE BŒUF *bone-in ribeye dry-aged in house, bone marrow, cipollini, sauce perigueux* MKT

Les Garnitures

CRISPY BRUSSELS SPROUTS 16. ⁰⁰	ROASTED BONE MARROW 16. ⁰⁰	MACARONI & CHEESE 16. ⁰⁰
ROASTED MUSHROOMS 16. ⁰⁰	SEARED FOIE GRAS 28. ⁰⁰	TRUFFLE FRITES 16. ⁰⁰
WILTED SPINACH 15. ⁰⁰	SHRIMP SCAMPI 24. ⁰⁰	POTATO GRATIN 16. ⁰⁰
CAULIFLOWER GRATIN 16. ⁰⁰		POMMES PURÉE 16. ⁰⁰

A customary gratuity of 20% will be added to all parties of 6 or more guests. Please alert your server of any food allergies.
Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.