



MONARCH

AMALFI COAST BRUNCH

95 per person



STARTERS

for the table

WARM BREAKFAST PASTRIES

*banana bread, buttermilk biscuit, lemon poppyseed blueberry muffin
seasonal fruit & jam, whipped ricotta, honey*

HEIRLOOM TOMATO CAPRESE

warm mozzarella, basil, lavash

additionally available

ISLAND CREEK OYSTERS 24/48

cucumber mignonette, cocktail, horseradish, fire sauce

OSETRA CAVIAR 180

waffles, whipped creme fraiche, chives

KING CRAB DEVILLED EGGS 32

espelette, crispy capers, garlic aioli

ENTRÉES

choice of

LOBSTER BENEDICT

english muffins, avocado, creamed spinach, hollandaise

RIGATONI CARBONARA

pancetta, three cheese fonduta, cured egg yolk

WOOD OVEN TIGER PRAWNS

herbed polenta, marinated heirloom tomatoes, farm egg

STEAK & EGGS

6oz filet, smoked tomato butter, fire roasted peppers, barolo jus, bearnaise

CANNOLI STUFFED FRENCH TOAST

sicilian pistachio, candied orange, ricotta mousse, chocolate sauce

LEMON RICOTTA PANKAKES

blueberry compote, meyer lemon marmalade

additionally available

A5 RIBEYE - 5OZ - 180

45 DAY DRY AGED TOMAHAWK - 34OZ - 210

TEXAS WAGYU STRIPLOIN ROSEWOOD RANCH 100OZ - 120

WAGYU FILET 6OZ - 50

SIDES

for the table

CRISPY YUKON HASH BROWNS

pecorino-naise, parsley, basil

SMOKED BACON

calabrian honey glaze

SCRAMBLED EGGS

pomodoro, calabrian chili, grilled focaccia

