



MONARCH

AUTUMN TASTING MENU 175 PER PERSON

*Discover the season's finest with a chef-crafted experience featuring peak autumn ingredients.
Elevate your meal with an optional wine pairing for each course at \$125 per person*

FIRST COURSE

LOCAL FARM VEGETABLES

*salt baked carrot, golden beet, red walnut,
bone marrow powder, caña de cabra*

SECOND COURSE

DOVER SOLE

*charred cabbage, smoked fumet blanc, maitake mushrooms,
parsley root*

THIRD COURSE

DOPPIO RAVIOLI

roasted sunchoke, truffle puree, pomegranate, sunflower seeds

FOURTH COURSE

HERITAGE SQUAB

foie gras, sweet potato, caulini, juniper and pine vinaigrette

FIFTH COURSE

ROSEWOOD WAGYU FILET

*Roman gnocchi, taleggio whipped potato, pecorino toscano,
rosemary, Madeira jus*

SIXTH COURSE

FICO

poach figs, mascarpone mousse, fig leaf gelato

