

MONARCH

NEW YEAR'S EVE 2026

275 per person

TO START

ANTIPASTO BOARD

pecorino toscano, marinated mozzarella, calabrese, soppressata, whipped ricotta, marinated olives, grape mostarda, squash caponata, seeded lavash

FIRST COURSE

FOR THE TABLE

WAGYU STEAK TARTARE

truffle vinaigrette, truffle aioli, parmesan, warm potato chips

WINTER CHICORIES

fennel, granny smith apple, candied walnut, buttermilk emulsion

SECOND COURSE

FOR THE TABLE

FRUTTI DI MARE

scampi ravioli, uni cream, littleneck clam, maine lobster

THIRD COURSE

CHOICE OF

FILET MIGNON

brocolini di cicco, black truffles, barolo jus

LAMB SHANK MARSALA

parsnip cream, oak smoked maitake, gremolata

WOOD OVEN CHICKEN

beluga lentils, cotechino sausage, soffritto, smoked drippings

WOOD GRILLED BRANZINO

grapefruit, red endive, basil, olive oil

KING CRAB LASAGNA VERDE

pomodoro, crab jus, spinach

ACCOMPANIMENTS

FIRE ROASTED GOLDEN BEETS

whipped horseradish, orange, sicilian pistachio, oregano

BLACK TRUFFLE WHIPPED POTATOES

chives, garlic butter

TRUFFLE SERVICE

ADD TO ANY COURSE

SHAVED PERIGORD TRUFFLE | 60

SHAVED ALBA WHITE TRUFFLE | 80

DESSERT COURSE

PROFITEROLE

spiced rum mousse, vanilla sable, toasted almonds

ADDITIONALLY AVAILABLE

ISLAND CREEK OYSTERS | 28/52

cucumber mignonette, cocktail, horseradish, fire sauce

ROYAL OSSETRA CAVIAR | 190

1oz, crisp potato chips, roman gnocchi, chives, egg, crème fraîche

ADDITIONALLY AVAILABLE

OVEN ROASTED CRAB LEGS | 150

ADDITIONALLY AVAILABLE

JAPANESE A5 FILET | 90

kagoshima prefecture, 5oz

WHITE TRUFFLE RISOTTO | 90

robiolo, alba white truffle

28 OZ BISTECCA | 130

charred in the coals, hearth olive oil, sea salt

