



MONARCH

VALENTINE’S DAY
225 per person

TO START

hearth smoked almonds, lavash, goat cheese, culatello

FIRST COURSE

FOR THE TABLE

TUNA TARTARE

hokkaido uni, cerignola olive tapenade, marcona almond

WAGYU CARPACCIO

arugula, charred lemon, black truffle brioche, tonnato sauce

RADICCHIO SALAD

baby beets, candied red walnuts, blood orange

ADDITIONALLY AVAILABLE

ROYAL OSETRA CAVIAR SERVICE 1OZ | 190
OYSTERS | 28/56

SECOND COURSE

FOR THE TABLE

PILLOWS OF LOVE

three cheese fonduta, black truffle, pancetta, cured egg yolk

THIRD COURSE

CHOICE OF

ROSEWOOD WAGYU FILET

roman gnocchi, king trumpet mushroom, black truffle jus

MAINE LOBSTER RISOTTO

chile de arbol, sherry oloroso, basil

WOOD GRILLED BRANZINO

ruby red grapefruit, basil, olive oil, red endive

BLACK TRUFFLE CHICKEN

meyer lemon, capers, brown butter, sunchoke

BISTECCA FOR TWO

28oz porterhouse charred in the coals, hearth smoked olive oil, sea salt

ENHANCEMENTS

KAGOSHIMA 5OZ A5 FILET | 125
45 DAY BOURBON AGED 6OZ STRIPLOIN | 150
WOOD OVEN ROASTED LOBSTER OREGANATA | 45
robiola, seasoned breadcrumbs, parsley, espetlette

FOR THE TABLE

CAULIFLOWER GRATINATI

bubbling fontina, parmesan, brown butter breadcrumbs

WOOD OVEN WINTER SQUASH

gigante beans, salsa verde, sunflower seeds

TRUFFLE SERVICE

ADD TO ANY COURSE

SHAVED PERIGORD TRUFFLE | 40

DESSERT

“LOVE”

passion fruit mousse, vanilla, raspberry

