

***THE FIRST GLANCE***  
**(Selection of 1 - Shared Starter)**

**BUTTER BRAISED SHRIMP**

Almond toasted romesco, bacon chips, parsley chive oil

**AHI TUNA TACO**

Crispy wonton shell, poke marinated ahi tuna,  
arugula, pickled jalapeño

**MONARCH BAKED BRIE**

Northern French brie, quince paste, puff pastry,  
sliced Granny Smith apple

***THE INTERLUDE***  
**(Selection of 1 per Guest)**

**CLASSIC LOBSTER BISQUE**

Cognac cream, Maine lobster claw meat

**THE MONARCH HOUSE SALAD**

Mixed greens, arugula, heirloom cherry tomatoes,  
feta cheese, champagne vinaigrette

***THE GRAND AFFAIR***  
**(Selection of 1 per Guest)**

**PAN SEARED CHILEAN SEA BASS**

Housemade pappardelle, wild mushroom cream sauce,  
cherry tomato confit, crispy shallots

**PAN SEARED AIRLINE CHICKEN BREAST**

Pommes purée, roasted carrots, chicken jus

**GRILLED CHOICE RIBEYE**

Garlic herb butter, pommes purée, roasted broccolini

**CURRY HARISSA SOUS VIDE CAULIFLOWER STEAK**

Chimichurri sauce, roasted red pepper hummus,  
Calabrian chili crumble

***THE FINAL EMBRACE***  
**(Selection of 1 - Shared Dessert)**

**CHOCOLATE MOUSSE TRIO**

Chocolate mousse, white chocolate mousse,  
fresh cut strawberry

**BROWN BUTTER APPLE TART**

Puff pastry, brown butter cinnamon ice cream

**\$150 PER COUPLE**  
**Excludes taxes and gratuity**