

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