

~ OUR THIRTY NINTH YEAR ~

FIRST COURSE

<b>BLACK TRUMPET MUSHROOMS, ASPARAGUS, CRISPY SOFT EGG</b> WHITE TRUFFLE INFUSED ITALIAN HEIRLOOM POLENTA	18
<b>FRESH WHITE ITALIAN TRUFFLES</b> ANGEL HAIR PASTA, CREAM	85
<b>NANTUCKET BAY SCALLOPS</b> PAN SEARED PARSNIP PUREE, MAPLE BURBON VINAIGRETTE	22
<b>RUSSET POTATO GNOCCHI, MAITAKE MUSHROOMS</b> PARMIGIANO REGGIANO	19
<b>SCUBA DIVER CAUGHT MAINE SCALLOP</b> PERIGORD TRUFFLE LADEN CELERIAC PUREE	28
<b>DUCK LIVER PATE, SMOKED DUCK BREAST</b> SALAD OF FRISEE, PISTACHIOS, CIPOLLINI ONIONS, APPLE AND TART CHERRY COMPOTE	18
<b>SPRING TREE FARMS RABBIT</b> PANCETTA WRAPPED RAGOUT OF SMOKED RABBIT, ROASTED GARLIC, OVEN DRIED TOMATO, BASIL HAYSTACK GOAT CHEESE AGNOLOTTI	17
<b>TWELVE HOUR BRAISED "BACON"</b> SEARED CRISP FRENCH GREEN LENTIL, FRISEE, ROSEMARY, GARLIC	16
<b>"TUNA FISH SANDWICH" CHEF'S VERSION</b> AHI TUNA CARPACCIO, TERRINE OF FOIE GRAS, EXTRA VIRGIN OLIVE OIL	18
<b>NEW YORK STATE FOIE GRAS SAUTE</b> BRIOCHE TOAST, POACHED PEAR, PORT REDUCTION	25
<b>AHI TUNA TARTAR</b> PREPARED TABLESIDE WITH FUKUCHO "MOON ON THE WATER" JUNMAIGINJO SAKE, HIROSHIMA, JAPAN, (2 OZ)	18 SUPP 8
<b>QUAIL</b> PANCETTA WRAPPED & GRILLED, <b>TREE OYSTER MUSHROOMS</b> WHITE TRUFFLE INFUSED HEIRLOOM POLENTA, SAUCE OF GARLIC	16
<b>HAMACHI SASHIMI &amp; HAWAIIAN HEART OF PALM</b> ON SALT BRICK AVOCADO, ARUGULA, SESAME VINAIGRETTE	18
<b>CASPIAN SEA GOLDEN OSETRA CAVIAR</b> W/ HALF BOTTLE OF <b>KRUG GRAND CUVÉE CHAMPAGNE</b> SUPP	285 232
<b>KUMOMOTO, GOOSE POINT, MALPEQUE OYSTERS</b> ON THE HALF SHELL, LIME AND TANQUERAY GIN	4.50 EACH MINIMUM 3 PIECES
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<b>LOBSTER SOUP</b> SHIITAKE MUSHROOMS, STICKY RICE	18
<b>BUTTERNUT SQUASH SOUP</b> CHESNUTS, TART CHERRIES	14
<b>CONSOMME OF DUCK</b> SMOKED DUCK, OYSTER MUSHROOMS	14
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<b>BABY ARUGULA &amp; LA QUERCIA PROSCIUTTO</b> WHITE TRUFFLE BALSAMIC VINAIGRETTE TUSCAN WHITE BEAN, REGGIANO PARMIGIANO	15
<b>BABY SPINACH, FRISEE &amp; RADICCHIO SALAD</b> HONEY MUSTARD POPPY SEED VINAIGRETTE POACHED EGG, HICKORY SMOKED LARDONS	14
<b>ORGANIC FIELD GREENS SALAD</b> MAPLE CRANBERRY VINAIGRETTE CANDIED PECANS, STILTON BLUE CHEESE, POMEGRANATE, BELGIAN ENDIVE	11

PLEASE VISIT OUR SECOND LOCATION,  
"MONETTES" AT THE MAUNA KEA BEACH HOTEL IN KONA, HAWAII

## MAIN COURSE

<b>RUBY RED TROUT, DIVER CAUGHT SCALLOP</b> SMOKED STEELHEAD ROE FINGERLING POTATOES, PANCETTA, CIPOLLINI ONIONS, SHIITAKE MUSHROOMS, QUAIL EGGS	32
<b>NEW ZEALAND KING SALMON, MAINE LOBSTER CLAW</b> COCKLE CLAM "CHOWDER," BACON, HARICOT VERT	34
<b>AUSTRALIAN BARRAMUNDI</b> PROVENÇAL CRUSTED, <b>NANTUCKET BAY SCALLOPS</b> EGGPLANT CAVIAR, SWEET ONION, TOMATO CONFIT, NICOISE OLIVES, EXTRA VIRGIN OLIVE OIL	34
<b>FLORIDA GENUINE RED SNAPPER,</b> PAN SEARED, <b>PACIFIC BLUE PRAWNS</b> LUMP CRAB & SHIITAKE MUSHROOM RISOTTO, BABY SPINACH	36
<b>MAINE DAY BOAT LOBSTER</b> BUTTER POACHED ARTICHOKE HEART, BEECH MUSHROOMS, LEEKS, RUSSET POTATO GNOCCHI, BASIL LEMON BUTTER	68
<b>ROASTED ACORN SQUASH POLENTA, HEDGEHOG MUSHROOMS</b> ASPARAGUS, CELERY ROOT, SALSIFY, SAGE BROWN BUTTER	32
<b>KUROBUTA PORK CHEEKS</b> MARSALA BRAISED, <b>HAYSTACK GOAT CHEESE AGNOLOTTI</b> RAINBOW CHARD	32
<b>ROCKY JR. NATURAL CHICKEN BREAST</b> GOAT CHEESE FILLED & PANCETTA WRAPPED PORCINI MUSHROOM RISOTTO, BABY VEGETABLES, NATURAL JUS	32
<b>DUCK BREAST</b> CRISPY SEARED, <b>DUCK CONFIT</b> POTATO GNOCCHI, GRILLED RADICCHIO, MUSTARD GREENS, CIPOLLINI ONIONS, FUJI APPLE, SHERRY GASTRIQUE	39
<b>FILET MIGNON</b> PAN ROASTED GRATIN OF GOLD & SWEET POTATOES, BRAISED GREENS, SAUCE OF PINOT NOIR	46
w/ <b>FOIE GRAS</b> (SUPP)	14
w/ PERIGORD BLACK TRUFFLES	25
<b>BUFFALO FILET MIGNON &amp; FOIE GRAS "WELLINGTON"</b> BRIOCHE BAKED HEDGEHOG MUSHROOMS, HARICOT VERT, SAUCE OF BLACK TRUFFLES	62
<b>COLORADO RACK OF LAMB, LAMB LOIN &amp; BRAISED LAMB SHANK</b> ITALIAN HEIRLOOM POLENTA, RATATOUILLE VEGETABLES, GOAT CHEESE, LAMB JUS	52
<b>NEW YORK STRIP DRY AGED PRIME ANGUS (5 OZ)</b> WITH <b>AVERY STOUT BRAISED SHORT RIBS</b> OR <b>NEW YORK STRIP DRY AGED ANGUS (10 OZ)</b> GRILLED	46 49
TWICE BAKED POTATOES, CIPOLLINI ONIONS, ASPARAGUS, PORT WINE SAUCE	
<b>SNAKE RIVER "KOBE STYLE" GOLD RIBEYE CAP (4 OZ MINIMUM)</b> TWICE BAKED POTATO, ASPARAGUS, BLACK TRUFFLE SAUCE	18 PER OUNCE

## SELECTION OF ARTISAN CHEESES

RAISIN WALNUT TOAST, MEDJOOOL DATES	18
<b>PETITE BASQUE</b>	BASQUE, SHEEP MILK, NUTTY, FIRM TEXTURE
<b>BRILLAT-SAVARIN</b>	FRANCE, COWS MILK, TRIPLE CREAM BRIE
<b>PONT L'EVEQUE</b>	FRANCE, COWS MILK, CREAMY WASHED RIND
<b>QUADRELLO DI BUFALA</b>	ITALY, RAW BUFFALO MILK, SOFT RIPENED, WASHED RIND
<b>LE CHEVROT</b>	FRANCE, GOATS MILK

## PRE-ORDERED DESSERT

<b>VALRHONA LIQUID CHOCOLATE CAKE</b> EGGNOG ICE CREAM	15
<b>PUMPKIN SOUFFLE</b> VANILLA BEAN ICE CREAM	15

**20 % SERVICE CHARGE ADDED FOR PARTIES OF SIX OR MORE**  
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