

Monettes

I

TOMATO & PEPINO MELON GAZPACHO Holualoa Farms Organic Radishes, Carrots, Turnips	16
SALT ROASTED KOZEN FARM BEETS, MICRO GREEN SALAD Candied Pecans, Point Reyes Blue Cheese, Minus 8 Vinegar	18
MALUHIA FARMS BASIL & BUTTER LETTUCE SALAD Toasted Sunflower Seeds, Hawaiian Island Farms Feta Cheese, Keaau Orange Basil Vinaigrette	15
KONA KAMPACHI CARPACCIO Puna Farms Heart of Palm Salad, Arugula, Avocado, Lilikoi Vinaigrette With Kanbara “Bride of the Fox” Junmai Gingo Sake(2 oz)	19 8
LOCAL AHI TUNA TARTARE, PREPARED TABLESIDE Flying Fish Roe Caviar, Quail Egg	24
NAKANO FARMS TOMATOES Cippolini Onion & Hawaii Island Farms Goat Cheese Flan, Shaved Himalayan Salt	18
MONETTES TUNAFISH “SANDWICH” Ahi Tuna Carpaccio, Foie Gras Torchon on Brioche, 2009 Frescobaldi Laudemio Olive Oil	22
ONAGA SNAPPER SASHIMI on SALT “BRICK” Papaya, Pineapple, Avocado & Ginger	18
KUMAMOTO OYSTERS with Tanqueray 10 Gin and Lime	6ea
GOLDEN OSETRA CAVIAR with Traditional Accompaniments	240
CHEF’S SELECTION OF ARTISAN CHEESES, BEFORE OR AFTER DINNER Organic Honeycomb, Mejoul Dates, Walnut Toast Choice of 3 for 18, 5 for 25 or 7 for 31	

II

KEAHOLE LOBSTER SOUP Bisque with Island Inspired Thai Influences, Hon-Shimeji Mushrooms, Basmati Rice	22
VEAL SWEETBREADS & HAWAIIAN BLUE PRAWN SEARED CRISP Watercress Sauce, Puff Pastry, Warabi, King Trumpet Mushrooms	18
ROUGIE FARMS FOIE GRAS Pan Seared, Black Peppered Pineapple, Hawaiian Chili Oil	25
DUCK & PORCINI MUSHROOM RAVIOLI Hirabara Farms Spinach, Hawaiian Island Feta Cheese	18
QUAIL, PANCETTA WRAPPED & GRILLED Heirloom Polenta, Chanterelle Mushrooms, Red Wine Reduction	18

~ MAUNA KEA BEACH DRIVE ~ KOHALA COAST, HI ~ 808-443-2850 ~
PLEASE VISIT OUR SECOND LOCATION,
THE FLAGSTAFF HOUSE RESTAURANT IN BOULDER, COLORADO

Monettes

OPAKAPAKA, PALM PLANK ROASTED Macadamia Nut Risotto Cake, Haricot Vert, Roasted Red Pepper Banana Butter	44
LA QUERCIA PROSCUITTO WRAPPED ONO CAUGHT BY SHAWN ANCHETTA Served Medium Rare, Loeffler Corn, Chanterelle Mushrooms, Leek and Caper Vin	38
BIG ISLAND BUTTERFISH, OLIVE OIL POACHED Artichokes “Barigoule”	42
COLUMBIA RIVER KING SALMON, GRILLED Sauce Vierge, Meyer Lemons, Warabi Salad	58
KEAHOLE FARM RAISED LOBSTER RAVIOLI Loeffler Farms Corn, Applewood Smoked Bacon, Manilla Clam “Chowder”	48
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PALMETTO FARMS SQUAB, PAN ROASTED Jaboticaba Risotto, Natural Jus	38
DUCK BREAST SEARED CRISP Beluga Lentils, Duck Confit, Cherries, Honey Lavender Sauce	48
PORK CHEEKS, PINEAPPLE BRAISED Hawaii Island Goat Cheese Agnolotti, Braised Greens	38
COLORADO RACK OF LAMB, LAMB LOIN, BRAISED SHANK Italian Heirloom Polenta, Ratatouille, Goat Cheese	52
PRIME FILET MIGNON OF BEEF Gratin of Yukon Gold & Sweet Potatoes, Cabernet Reduction, Braised Greens	48
BRANDT FARMS NATURAL PRIME NY STRIP (6 OZ.) Artichoke, Nakano Farms Tomatoes, Fingerling Potatoes & Watercress Salad	48
~ or ~ GRILLED NY STRIP (10 OZ.)	68
JAPANESE WAGYU KOBE NEW YORK 3 oz. Minimum Potato Puree, Asparagus, Black Truffle Essence, Morel Mushrooms	35/oz.
ROUGIE FARMS FOIE GRAS SUPPLEMENT TO ANY ITEM	25
PERIGORD TRUFFLE SUPPLEMENT TO ANY ITEM	25

PROPRIETORS SCOTT MONETTE & CHEF MARK MONETTE
CHEF DE CUISINE MATTHEW ZUBROD