

Monettes

ARTISAN FISH AND STEAK

Salads/Soups ~

Dazzler Red Leaf Lettuce /Tomatoes/Macadamia Nuts Oil and Vinegar/Big Island Feta	10
Caesar Salad /Prosciutto Wrapped or Classic	14
Arugula /Heirloom Tomatoes/Minus 8 Vinegar/House Made Oregano Mozzerella	14
Honda Tomatoes /Goat Cheese/ Maui Onions/E.V.O.O	14
Bibb Lettuce /Salt Roasted Beets/Pecans/Blue Cheese Orange Basil Vinaigrette	12
Lobster Soup /Thai Spices	16
Heirloom Tomato & Avocado Gazpacho Spicy Radish	9

Chilled Appetizers ~

Artisan Meat Plate /Pickled Vegetables/Grain Mustard La Quercia Prosciutto,Coppa & Speck/House Cured Bresaola	19
Lobster Salad /Avocadoes/Heart of Palm	26
Shrimp Cocktail /Pineapple Cocktail Sauce/3 piece	15

Chilled Shellfish Collection 85
6 Oysters/6 Shrimp/Dungeness
Crab 4 oz/ 6 Maine Lobster Claws/Three Sauces

Hot Appetizers

Crab Cakes /Basil Aioli/Cucumber	18
Rougie Farms Foie Gras /Black Peppered Pineapple/Chili Oil /Ohelo Berries <i>Chateau de Y'quem 2000(30 supp)</i>	25
Quail /Pancetta Wrapped/Artisan Polenta/Maitake Mushrooms	18
Duck & Porcini Mushroom Ravioli /Spinach/Big Island Feta	18
Veal Sweetbreads /Artisan Gnocchi/Porcini Mushrooms	16

~Artisan Cheeses ~ Before or After Dinner

3 for 17 5 for 24

P'tit Basque /Sheeps Milk/Smooth/Firm/Mildly Fruity & Nutty From the Pyrenees
Montboisse, Morbier /Cow/France/Raw Cow's Milk/AM & PM Harvest/Separated by Ash
Mimolette /Cow/Hard Rined Gouda like From Normandy
Brilliant Savarin /Cow/France/Triple Cream Brie From Normandy
Tomme de Savoie /Cow/France/Nutty Flavor
Point Reyes Blue /Cow/California/Creamy Style/Full Flavor/Hints of Lemongrass

Menu subject to change due to sustainable ingredient availability

Simply Raw

Oyster Selection	5 each
Skookums/Puget Sound	
Kumomoto/Pacific Northwest	
Discovery Bay/Penn Cove	
Tuna Tartare	18
Sashimi/Brioche/Sesame Oil	
Hirame Sashimi	16
Heart of Palm/Lilikoi Vinaigrette	
Caviar	
Black River Osetra, Uruguay	185
Russian Golden Osetra	385

Entrees ~

27

Fish~7oz

Mahi Mahi /Potato Crusted/Watercress/Cannellini Beans/Nicoise Olives/Balsamic Vinaigrette	36
Lobster Ravioli /Spinach/Corn/Roasted Pepper Nage	48
Ono /Prosciutto Wrapped/Caper Vinaigrette/Baby Leeks/Honshimeji Mushrooms	34
Uku Snapper /Palm Plank Roasted/Macadamia Nut Risotto Cake/Roasted Sweet Pepper and Banana	44
<i>Simply Grilled~served with lemon brule and warabi</i>	
Grilled Maine Lobster Tails /Lemon Butter	54
Tuna /Togarashi Seasoned	38

Meat~

Maple Leaf Farms Duck Breast /Truffled Beluga Lentils/Honey Lavender Sauce	38
Monettes "Steak & Eggs" /Potato Puree/Farm Fresh Egg/Coconut Porter Braised Short Ribs	36
Prime Filet Mignon /Gratin Potatoes/Braised Greens/Truffle Reduction/6 oz	44
Organic Lemon Chicken /Hamakua Mushrooms/Braised Greens/Red Wine Sauce	34
Kurobuta Pork 3 ways: Pork Cheeks, Pork Ribeye/Grain Mustard, Bacon/Watermelon	38

Simply Grilled~served with roast garlic and watercress

Brandt Private Reserve New York Strip /10 oz	58	Sauces /choose one		
Brandt Prime Hanger Steak /7 oz	38	MZ Steak Sauce		Add-ons
Colorado Lamb Rack /4 Bone	54	Truffle Butter		Bone Marrow 5
Brandt Private Reserve Ribeye /16 oz	68	Cabernet Demi		Foie Gras 18
Kuahiwi Ranch NY Strip /Local Grass Fed Beef	44	Béarnaise		Lobster Tail/ 1/2 19
		Chimichurri		
		Black Truffle Reduction		
Vegetarian				
Asparagus & Ricotta Ravioli	27			
Macadamia Nut Pesto/Corn/Braised Greens				

Japanese "A5" Wagyu NY Strip 32/oz/3 oz min	<b style="color: red;">Kobe Beef	Kato Farms ,NZ Wagyu Filet Mignon 36/oz/3 oz min
Japanese "A5" Wagyu Filet Mignon 40/oz/3 oz min		American Kobe Wagyu Ribeye 75/5 oz Steak

Potatoes/Grains/Pasta

Twice Baked Potato/Goat Cheese/Bacon	9
Gratin Potato/Sweet & Yukon Gold	9
Potato Puree	8
Kaffir Lime Steamed Basmati Rice	7
Goat Cheese Agnolotti	10
Beluga Lentils with Bacon	9
Artisan Polenta	14

Vegetables

Ratatouille	9
Baby Bok Choy/Mac Nuts/Brown Butter	9
Corn and Leeks	9
Spinach/Sauteed with Garlic	9
Grilled Asparagus/Lemon Butter/Salt	12
Hamakua Farms Mushroom Mix	14
Chanterelles/Pinot Noir Poached	24

Sides ~