

MONARQUE

THE GREEN TABLE

VEGETARIAN & VEGAN DINING

A vibrant plant-forward experience where vegetables take center stage. Seasonal produce, grains, herbs, fruits and thoughtful textures are transformed into generous, colorful dishes designed to be desired - not simply substituted.

WELCOME

Garden Amuse-Bouche

A seasonal opening bite created from vegetables, herbs and bright garden flavors. Vegan.

STARTER - CHOOSE ONE

Roasted Beet Carpaccio

Thinly sliced roasted beets, citrus, toasted pistachios, herbs and aged balsamic. Vegan option available.

Charred Cauliflower · Tahini · Pomegranate

Roasted cauliflower, silky tahini, pomegranate, toasted seeds and fresh herbs. Vegan.

Heirloom Tomato & Avocado

Heirloom tomatoes, avocado, basil, extra-virgin olive oil and crisp artisan bread. Vegan.

MAIN COURSE - CHOOSE ONE

Wild Mushroom Risotto

Creamy Arborio rice, wild mushrooms, herbs and Parmigiano. Vegan preparation available.

Roasted Vegetable Wellington

Seasonal vegetables and herbs wrapped in crisp pastry, served with vegetable jus. Vegan.

Pumpkin & Sage Ravioli

Handcrafted ravioli, roasted pumpkin, sage and brown butter, finished with Parmigiano. Vegan alternative available.

FOR THE TABLE

Rainbow Roasted Vegetables

Seasonal vegetables prepared with complementary roasting techniques, herbs and extra-virgin olive oil. Vegan.

Arugula · Pear · Walnut Salad

Arugula, ripe pear, toasted walnuts and a balanced vinaigrette. Goat cheese available for the vegetarian version.

DESSERT - CHOOSE ONE

Dark Chocolate · Berries

Dark chocolate, seasonal berries and crisp textures. Vegan.

Passion Fruit · Coconut

Passion fruit, coconut cream and tropical fruit textures. Vegan.

Peaches & Vanilla

Seasonal peaches, vanilla cream and toasted nuts. Vegan preparation available.

Vegetarian and fully vegan menus are available. Menus may be adapted to seasonality, dietary preferences and allergies. Final selections are confirmed in advance of the event.

MONARQUE by Chef Luis Hes | Miami