

MONARQUE

# THE MONARQUE TABLE

SIGNATURE PRIVATE DINING

A refined multi-course experience shaped by seasonality, beautiful ingredients, and the pleasure of sharing a table. Each dinner is thoughtfully composed and finished with the unmistakable touch of Monarque.

## WELCOME

### **Chef's Seasonal Amuse-Bouche**

A small opening bite inspired by the season and the evening's menu.

## STARTER - CHOOSE ONE

### **Burrata & Heirloom Tomatoes**

Creamy burrata, heirloom tomatoes, basil oil, aged balsamic and toasted artisan bread.

### **Seared Scallops**

Golden scallops, silky cauliflower puree, brown butter and crisp herbs.

### **Beef Carpaccio**

Thinly sliced beef, arugula, Parmigiano Reggiano, capers and a delicate mustard dressing.

## MAIN COURSE - CHOOSE ONE

### **Herb-Crusted Beef Tenderloin**

Tender beef, potato gratin, seasonal vegetables and red wine jus.

### **Pan-Seared Market Fish**

Seasonal fish, roasted vegetables, herb beurre blanc and fresh garden herbs.

### **Roasted Chicken, Monarque Style**

Herb-roasted chicken, creamy potato puree, glazed vegetables and natural jus.

## FOR THE TABLE

### **Seasonal Vegetable Composition**

A colorful selection of vegetables prepared according to the season.

### **Monarque Potatoes**

Crisp outside, tender inside, finished with herbs and sea salt.

## DESSERT - CHOOSE ONE

### **Dulce de Leche Mille-Feuille**

Crisp pastry layers, dulce de leche and softly whipped cream.

### **Dark Chocolate & Passion Fruit**

Dark chocolate, bright passion fruit and delicate textures.

### **Seasonal Monarque Dessert**

A chef-created dessert inspired by the season, the occasion and the table.

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