

DECANTER

AT ST. REGIS

APPETIZERS

CHEESES & CURED MEATS

served with pepper condiment & green olive bread

GARLIC BURRATA & GOAT CHEESE	12
SALAMETO PICANTE & PARMA PROSCIUTTO	13

TRIO - SERVED WITH WARM PITA BREAD	16
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Anchovies, hummus & tapenade

MAINE LOBSTER & MOZZARELLA SALAD GF	19
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Cilantro & fresh lime zest

Inspired by his time in Monte Carlo, Chef Rondier lends his own touch to this staple of the French Riviera.

PATH VALLEY MESCLUN SALAD GF, V	13
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Shaved vegetable & lemon vinaigrette

CHILLED ARTICHOKE VELOUTE V	14
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Ricotta crostini

Chef Rondier was first introduced to this dish while dining with a local farmer in La Turbie, a Southeastern French commune in close proximity to Monaco. Here he has reinterpreted the original to create a lighter version.

HAMACHI NIÇOISE DF	18
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Shaved summer vegetables & quail egg

BRAISED OCTOPUS GF, DF	15
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Olive oil chickpea puree, braised chickpeas & Chef's chermoula sauce

FROM THE SEA

FISH FOR TWO

SUSTAINABLE CATCH OF THE DAY	60
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"Riviera," fennel, scallion & Meyer lemon

CALAMARI BURGER	21
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Caper, piquillo & red onion

A lighter take on the Spanish classic from La Isleta Del Moro in the province of Almeria in southern Spain, first experienced by Chef Rondier as a child at his grandfather's birthday party.

ATLANTIC HALIBUT GF	25
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Cauliflower, pine nuts & pomegranate vinaigrette

BAKED MAINE LOBSTER	32
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Pasta, fagioli & basil

DECANTER

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MEATS AND SIDES

LAMB SHANK FLATBREAD

Hummus, tajine condiment & Humboldt Fog

22

Prepared in the Turkish style with urfa and maras peppers, lamb shank is one of Chef Rondier's favorite dishes to make at home for friends and family.

ROASTED VEAL PORTERHOUSE

25

Crushed zucchini, lemon & black olive

FARM CREEK TENDERLOIN ^{GF}

27

Tomato, prunes & shortrib jam

AMISH CHICKEN BREAST & THIGH

22

Couscous & homemade harissa

11 OZ NEW YORK STRIP STEAK

38

Shishito, shallot & black pepper sauce

BRUSSELS SPROUTS, YOGURT & CILANTRO ^{GF, V}

8

CAULIFLOWER, PINE NUTS & POMEGRANATE VINAIGRETTE ^{GF, DF, V}

7

OLIVE OIL MASHED POTATO ^V

7

DESSERTS

LEMON & BASIL TART

CHOCOLATE & RASPBERRY HARMONY

DAILY SELECTION OF ICE CREAMS & SORBETS

FRUIT MINISTRONE, LEMON SORBET ^{GF}

STRAWBERRY SOUP, MASCARPONE ICE CREAM ^{GF}

Reminiscent of summers spent at his grandparent's home in Biarritz picking fresh strawberries, this dessert is inspired by Chef Rondier's grandmother, who would simply sprinkle fresh strawberries with sugar and let them marinate until a sweet juice developed.

GF - GLUTEN FREE DF - DAIRY FREE V - VEGETARIAN

18% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

FOR PARTIES OF 8-14, PLEASE INQUIRE ABOUT THE DECANTER FAMILY TABLE

EXECUTIVE CHEF SÉBASTIEN RONDIER