

At Michele's is designed to be a unique experience of food, entertainment, art, and a celebration for the senses. The care taken in the architecture and design inside and out are a testament to the dedication owner Michele Abrams is committed to in providing a one-of-a-kind evening or event. The team At Michele's is well trained with the intention of making your experience special.

## **Fall Menu**

By Chef Jason LaBarge CCC, CS

### **Small Plates**

#### **Wild Mushroom Pate**

mascarpone, garlic, fine herbs, crostini

\$14

#### **Cold Water Lobster Cocktail**

Lemon sabayon, corn relish, cocktail sauce

\$18

#### **Fromage and Charcuterie**

House and professional craft cheeses and meats w/ seasonal accoutrement and crackers

\$19

#### **Duck Confit Stuffed Wontons**

Red pepper Slaw, Kim Chee, Truffle ponzu

\$16

#### **Steak Frites**

Grilled tender steak, garlic fries, parsley butter

\$16

#### **Truffle Parmigiano-Reggiano Fries**

Truffle aioli, balsamic ketchup, Sea salt

\$13

#### **Wagyu Beef Sliders**

Tomato jam, pickle, bacon, aioli, arugula, brioche bun

\$16

### **Bacon Wrapped Dates-**

Balsamic molasses, kale chips, spiced cream

\$12

### **Truffle Kale Flatbread**

Roast garlic, chevre, kale, local mushrooms, white truffle oil

\$16

### **-----Soups/Salads-----**

#### **Roast Beet Salad**

Red and gold beets, blue cheese, pear, candied pecan, maple balsamic vinaigrette

\$14

#### **Hearts of Romaine**

Shaved parmesan, garlic crouton, radish, lemon garlic dressing

\$13, add chicken breast-\$24

#### **Arugula Salad**

Pancetta, tomato, crisp chevre, fried egg, red wine vinaigrette

\$16

#### **Cold Water Lobster Bisque**

Sweet lobster, cream, brandy, truffle corn relish, chili oil

\$18

#### **Butternut Squash Potage**

Toasted seeds, chive essence, honey

\$13

#### **Hand Craft Herb Bread Boulle**

w/ lemon garlic butter

\$6

### **----Entrees-----**

#### **Sesame Seared Ahi Tuna**

Soba noodle cake, broccolini, ginger chili reduction

\$26

**Prime Tenderloin Of Beef**

Potato Dauphinoise, Broccolini, Sauce Bordelaise

\$45

**Cedar Roast Pacific Salmon**

Meyer lemon risotto, broccolini, huckleberry gastrique

\$36

**Spice Seared Muscovy Duck Breast**

Butternut squash risotto, glazed baby carrots, red wine clove reduction

\$32

**Grilled Organic Jadori Chicken Breast Pasta**

Local mushrooms, artichokes, kale, pappardelle, truffle cream sauce

\$24

**Braised American Lamb Shank**

Potato Dauphinoise, braised kale, sauce natural

\$35