

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 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.

Summer Menu 2023

By Chef Jason LaBarge CCC, CS

---Small Plates---

Sous Vide Duck Tacos

Duck confit, Cherry salsa, cabbage, lime crema
\$16

Parmesan Crust Dungeness Crab Cakes

Dijon remoulade, cured tomato, radish slaw
\$21

Fromage & Charcuterie

House and artisanal craft cheeses and meats w/ accoutrement and crackers
\$19

Baba Ghanoush

Roast eggplant, garlic, tahini, beet chips
\$14

Truffle Parmigiano-Reggiano Fries

Truffle aioli, balsamic ketchup, sea salt
\$15

Peppercorn seared Hudson Valley Foie Gras

Black figs, arugula, Port macerated cherries, grilled brioche
\$21

Summer Shrimp Flatbread

Artichoke hearts, roast peppers, haricot vert, pistou, burrata
\$17

Grilled Wagyu Beef Sliders or 6oz Kobe Burger

Tomato jam, pickles, bacon, aioli, arugula, Brioche bun
\$16 or \$20 for Burger w/ fries

Steak Frites

Grilled tender steak, garlic fries, lemon parsley butter
\$17

At Michele's Pinot Gris steamed Cherry stone Clams

Garlic, fine herbs, tomato, butter, crostini
\$17

----Entrees----

Roast Jadori Chicken Breast

Crisp skin, avocado, quinoa, and truffle corn veloute

\$29

Cumin Roast Anderson Ranch Lamb Rack

Caramelized leek risotto, Kale, yogurt, lamb jus

\$57

Aged Prime Ribeye

Truffle whipped potato, haricot vert, sauce Chasseur, lion's mane mushroom

\$47

Herb Seared Pacific Halibut

Artichoke en barigoule, pappardelle, petite squash, lemon aioli

\$30

Paella

Shrimp, Chicken, Italian sausage, Saffron broth, tomato, risotto

\$34

Maple Farms Smoked Duck Breast

Roast beets, Compressed rhubarb, couscous, balsamic barbecue sauce

\$28

----Soup/Salads----

(Our salads are made entrée size; we will make in smaller form as starter upon request)

North Atlantic Lobster Cobb

White cheddar, black olive, HB egg, pancetta, heirloom tomato

\$22

Almond Chicken Salad

Baby spinach, strawberries, cucumber, almond- citrus dressing

\$15

Hearts of Romaine Salad

Romaine, parmesan, crouton, radish, dried tomato and lemon-garlic dressing

\$14

North Atlantic Lobster Bisque

truffle corn relish, chive oil

\$16

Warm Lavender Vichyssoise w/ labneh and parsley

\$14

Hand Craft Italian Boule w/ Citrus herb butter

\$6