

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.

Fall 2023

By Chef Jason LaBarge CCC, CS

---Small Plates---

Wagyu Beef tartar

Quail egg, Dijon, shallot, crostini

\$16

Parmesan Crust Dungeness Crab Cakes

remoulade, cured Meyer lemon - radish slaw

\$23

Fromage & Charcuterie

House and artisanal craft cheeses and meats w/ accoutrement and crackers

\$21

Roast Cauliflower "hummus"

Caramelized green apple, garlic toast, almonds, beet oil

\$14

Seafood "Cocktail" Mousseline

Lobster, scallop, crab, Tomato aioli, endive, cornichons

\$18

Madeira Cured Hudson Valley Foie Gras

Pluot confiture, mustard greens, quince, grilled brioche

\$22

Chanterelle Mushroom Flatbread

Artichoke hearts, kale, chevre, sage

\$20

Smoked Chicken Wontons

Lion's mane, grilled onions and Truffle Soy ponzu

\$15

Sauteed Brussel Sprouts

Quince, bacon, apple cider butter glaze

\$14

Pinot Gris steamed Stone Clams

Garlic, fine herbs, tomato, butter, crostini

\$17

----Entrees----

Roast Kurobuta Pork Chop

Candied baby carrots, hazelnut quinoa, huckleberry gastrique

\$41

Rosemary Anderson Ranch Lamb Rack

Manchego twice baked potato, Kale, Cabernet-garlic jus

\$58

Prime New York Strip

Truffle whipped potato, haricot vert, crisp bone marrow, Chanterelle reduction

\$45

Herb Seared King Salmon

Sweet potato risotto, Swiss Chard, curry-crab veloute

\$33

Scallops

Lobster Gold potato puree, roast turnips, mustard seed-tarragon foam

\$37

Jadori Chicken Breast Coq Au Vin

Butternut squash agnolotti, haricot vert, merlot-thyme veal sauce

\$28

----Soup/Salads----

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

Arugula Salad

Pancetta, quail egg, dried tomato, crisp chevre, Sherry vinaigrette

\$16

Beet Salad

Baby spinach, candied pecans, blue cheese, endive, quince, Maple balsamic vinaigrette

\$16

Hearts of Romaine Salad

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

\$15

North Atlantic Lobster Bisque

truffle corn relish, chive oil

\$16

Parmigiano-Reggiano - Cauliflower veloute w/ black garlic essence, chive

\$14

Hand Craft Italian Boule w/ Truffle-Sea salt butter

\$6