

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.

Winter 2024

By Chef Jason LaBarge CCC, CS

---Small Plates---

Venison Loin Carpaccio

Quail egg, fine herbs, pickled shallot, crostini

\$15

Parmesan Crust Dungeness Crab Cakes

remoulade, cured Meyer lemon - radish slaw, endive chiffonade

\$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

Glazed Kurobuta Pork Belly

Smoked Chestnut mushrooms, Calvados raisins, Balsamic apple sauce

\$16

Hudson Valley Foie Gras Torchon

Date confiture, mustard greens, pickled cherry, grilled brioche

\$22

Pear and Prosciutto Flatbread

Poached pear, prosciutto, gorgonzola, caramelized onion, peppadew aioli

\$18

Smoked Chicken Wontons

Lion's mane, grilled onions, and Truffle Soy ponzu

\$15

Caramelized Brie

Grilled chili honey, sous vide grapes, crostini

\$16

Poached Kumamoto Oysters w/ Lemon gelee, caviar, and Leek Aioli

\$23

We charge 20% gratuity on parties of 6 or more, Eating raw or undercooked foods may result in foodborne illness

----Entrees----

Duck Confit Cassoulet

Marrow beans, lima beans, carrots, sausage, tomato-garlic reduction

\$39

Crisp Anderson Ranch Lamb Shank

Manchego crushed Yukon potato, Kale, Roast tomato-garlic jus

\$45

Pan Seared Prime Beef Tenderloin

Truffle whipped potato, haricot vert, crisp bone marrow, black garlic veal glaze

\$46

Citrus Roast Chilean Seabass

Roast parsnip risotto, Swiss Chard, Saffron artichoke sauce

\$45

Wild American Shrimp Scampi

Fine Herb Wild rice, compressed celery, baby carrots, lemon-garlic butter

\$36

Thyme Roast Jadori Chicken Breast

Caramelized turnip, barley risotto, haricot vert, Date velouté

\$28

----Soup/Salads----

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

Winter Orange Salad

Caracara orange, crisp parsnip, fresh pistachio ricotta, winter greens, Ginger spiced vinaigrette

\$14

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 w/ truffle corn relish and chili oil

\$16

Sunchoke and Meyer lemon soup w/ mustard seed essence, chive

\$14

Hand Craft Italian Boule w/ Truffle-Sea salt butter

\$6

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