

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.

Spring 2024

By Chef Jason LaBarge CCC, CS

---Small Plates---

Wild Mushroom Toast

Quail egg, micro greens, local and wild harvested mushroom, truffle aioli, crostini
\$16

Ahi Tuna Tartar

Pickled radish and ginger, olive tapenade, toast points, truffle-soy coulis
\$18

Fromage & Charcuterie

House and artisanal craft cheeses and meats w/ accoutrement and crackers
\$21

Roast Vegetable Tart

Leek, carrot, artichokes, fiddlehead fern, basil aioli, beet foam
\$15

Sous Vide Organic Chicken Tacos

Shaved asparagus slaw, cherry chipotle salsa, lime cilantro crema
\$18

Pepper Seared Hudson Valley Foie Gras

English Peas, sous vide grapes, Gewurztraminer gelee, grilled brioche
\$22

Pear and Prosciutto Flatbread

Poached pear, prosciutto, gorgonzola, caramelized onion, peppadew aioli
\$18

Lamb Samosas

Mango chutney, peas, spiced aioli
\$16

Crisp Chevre

Grilled chili honey, asparagus, crostini
\$14

Strawberry Melange and Duck pastrami

\$15

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

----Entrees----

Thyme Roast Nicky Farms Rabbit

Glazed carrots, Morel mushroom, peas, gnocchi, garlic- rabbit jus
\$39

Anderson Ranch Lamb Rack

Roast olives, Kale, Couscous, spiced tomato jus
\$45

Pan Seared Prime New York Strip

Truffle potato croquette, haricot vert, bone marrow, sauce Robert
\$46

Pan Seared Herb Crust Chilean Seabass

English pea risotto, rainbow chard, Saffron-Chardonnay sauce
\$45

Coriander Seared Tuna

Lemon grass Wild rice, fiddlehead ferns, radishes, lemon-garlic butter
\$36

Chevre Stuffed Jadori Chicken

Artichoke ravioli, baby carrots, spinach, Sauv blanc-Dried tomato sauce
\$31

----Soup/Salads----

Roast Artichoke Salad

Pancetta Lardons, ricotta, Spring greens, Grapefruit-Dijon vinaigrette
\$15

Grilled Wild Shrimp Cobb Salad

Baby spinach, candied rhubarb, blue cheese, avocado, rosewater dressing
\$16

Hearts of Romaine Salad

Romaine, parmesan, crouton, radish, dried tomato and lemon-garlic dressing
\$15 , add chicken breast....\$9

North Atlantic Lobster Bisque w/ truffle corn relish and chili oil

\$17

Peacock Asparagus soup w/ mustard seed essence, orange

\$14

Hand Craft Italian Boule w/ Truffle-Sea salt butter

\$6

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