

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 2024**

By Chef Jason LaBarge CCC, CS

# SMALL PLATES

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# **SMOKED SALMON RILLETTE**

Capers, fine herbs, pickled shallot, corn velouté, crostini

# PINOT GRIS STEAMED MANILLA CLAMS

Garlic, heirloom tomatoes, fine herbs, aioli, crostini 16

#### FROMAGE & CHARCUTERIE

House and artisanal craft cheeses and meats with accoutrement and crackers

# GRILLED KUROBUTA PORK COLLAR

Leeks, peaches, huckleberry barbeque sauce 16

#### **VEAL GLAZED BEEF BROCHETTE \***

Smoked chestnut mushrooms, grilled yukon potato salad, chimichurri sauce 17

# **HUDSON VALLEY FOIE GRAS TORCHON**

Fig gelee, mustard greens, pickled cherry, grilled brioche

# ARUGULA PESTO FLATBREAD

Artichokes, roast peppers, chevre, squash blossom, truffle aioli 17

## LAMB SAMOSAS \*

Mango chutney, peas, spiced aioli 15

### AMERICAN SHRIMP MOUSSELINE TARTINE

Cippolini onions, avocado salsa, court bouillon reduction

#### HERB BAKED FOCACCIA

with bagna cauda

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We charge 20% gratuity on parties of 6 or more

<sup>\*</sup> These items are served undercooked or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# ••• ENTREES

#### BOUILLABAISSE

Shrimp, halibut, clams, carrots, fennel, marrow beans, saffron nage 39

#### **ROAST MOULARD DUCK BREAST \***

Fine herb risotto, petite squash , cherry confiture

# PAN SEARED WAGYU MISHIMA FARMS RIBEYE \*

Truffle whipped potato, cipollini onion, corn flan, black garlic veal glace

# HERB CRUST PACIFIC HALIBUT \*

Lobster ravioli, peas, parmesan, tomato-basil veloute

#### ROAST "NICKY FARMS" RABBIT

Herbed quinoa, cabbage , baby carrots, lavender mustard

#### JERK SPATCHCOCK ORGANIC CHICKEN

Ginger wild rice, black bean, haricot vert, orange beurre blanc

# SOUPS/SALADS

(Salads are made entrée size, half portions available upon request)

#### ALMOND CHICKEN SALAD

Cucumber, strawberries, chartreuse melon, summer greens, Almond liquor vinaigrette

17

#### ARUGULA SALAD

Pancetta, crisp chevre, heirloom tomato, fried egg, sherry vinaigrette
16

## **HEARTS OF ROMAINE SALAD**

Romaine, parmesan, crouton, radish, dried tomato and lemon-garlic dressing 14, add chicken breast 9

### NORTH ATLANTIC LOBSTER BISQUE

with truffle corn relish and chili oil

16

# RABBIT CONSOMMÉ

with mustard seed foam, chive oil 15

# CANTALOUPE GAZPACHO

Tomato, cucumber, honey yogurt

14

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