



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

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SMALL PLATES

SMOKED SALMON RILLETTE

Capers, fine herbs, pickled shallot, corn velouté, crostini
15

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
21

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
22

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
18

HERB BAKED FOCACCIA

with bagna cauda
15

We charge 20% gratuity on parties of 6 or more

* 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

39

34

52

40

36

29

..... SOUPS / SALADS

17

16

14 , add chicken breast 9

16

15

14

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