



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 MENU 2024

By Chef Jason LaBarge CCC, CS

### .....●●●●● SMALL PLATES ●●●●●.....

#### JUNIPER DUSTED BROADLEAF FARMS VENISON TENDERLOIN CARPACCIO \*

Quail egg, Evoo, capers, crostini

16

#### MAPLE GLAZED KUROBUTA PORK BELLY

Butternut squash, Kale chip, pickled cherries

17

#### FROMAGE & CHARCUTERIE \*

House and artisanal craft cheeses and meats  
with accoutrement and crackers

25

#### ROAST CAULIFLOWER EMPANADAS

Pumpkin chutney, roasted almond butter, beet oil

14

#### BACON WRAPPED MEDJOOOL DATES

Spiced cream, quince, balsamic reduction

18

#### HUDSON VALLEY FOIE GRAS BRULE \*

Pluot gelee, mustard greens, quince, grilled brioche

22

#### CHICKEN AND CHANTERELLE MUSHROOM FLATBREAD

Artichoke hearts, kale, chevre, roast garlic butter

20

#### SMOKED SALMON RILLETTE

Lion's mane, grilled onions, capers and crostini

15

#### SAUTEED BRUSSEL SPROUTS

Quince, bacon, apple cider butter glaze

14

#### PINOT GRIS STEAMED MANILLA CLAMS

Garlic, fine herbs, butter, crostini

16

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

### ROAST KUROBUTA PORK CHOP \*

Candied baby carrots, hazelnut quinoa, white balsamic, huckleberry sauce  
41

### ROSEMARY ANDERSON RANCH LAMB RACK \*

Manchego twice baked potato, Kale, Cabernet-garlic jus  
58

### PRIME NEW YORK STRIP

Truffle whipped potato, cipollini onion, corn flan, black garlic veal glaze  
45

### HERB SEARED WILD KING SALMON \*

Delicata squash tortelloni, Swiss Chard, curry-crab velouté  
39

### PAN ROAST SCALLOPS \*

Vanilla bean Gold potato puree, roast baby turnips, mustard seed-tarragon foam  
37

### PROSCIUTTO WRAPPED JADORI CHICKEN BREAST

Butternut squash risotto, haricot vert, sauce Chasseur  
31

## SOUPS / SALADS

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

### PEAR WINTER SALAD

Winter greens, Pepitas, Cara Cara orange, whipped chevre,  
Pomegranate 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

with truffle corn relish and chive oil  
16

### BUTTERNUT SQUASH POTAGE

with black garlic essence, chive  
14

### HAND CRAFT ITALIAN BOULE

with Truffle-Sea salt butter  
6

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