

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 2025**

By Chef Jason LaBarge CCC, CS

### **---Small Plates---**

#### **Lamb Stuffed Arancini**

Saffron risotto, Lamb tomato ragout, herbs

\$16

#### **Brandy Beef tips Encroute**

Kale , pearl onions, puff pastry, veal glace

\$21

#### **Fromage & Charcuterie**

House and artisanal craft cheeses and meats w/ accoutrement and crackers

\$25

#### **Roast Cauliflower Empanadas**

Mango chutney, chives, beet oil

\$14

#### **Wild American Shrimp Cocktail**

Greens, Meyer lemon cocktail sauce, Mango relish, Tobika caviar

\$18

#### **Pan Seared Hudson Valley Foie Gras**

Pluot gelee, arugula puree, Blood orange syrup, grilled brioche

\$26

#### **Kurobuta Pork Sausage Leek and Date Flatbread**

kale, Manchego, roast garlic butter

\$20

#### **Winter Root Chips**

Parsnip, beet, rutabaga, pickled plum and mushroom ricotta dip

\$16

#### **Brie and Bacon**

Quince, bacon, apricot chile chutney

\$15

#### **Pinot Gris Steamed Manilla Clams**

Garlic, fine herbs, butter, crostini- \$19

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

## ----Entrees----

### **Mishima Wagyu Short ribs**

Candied baby carrots, Toasted barley, rutabaga ragout, natural sauce

\$42

### **Prime Beef Tenderloin**

Garlic Yukon potato galette, Haricot vert, Bordelaise sauce

\$49

### **Cabernet Braised Anderson Lamb Shank**

Truffle herb polenta, kale, Lions Mane gremolata , Cabernet lamb jus

\$40

### **Pan Seared Wild MahiMahi**

Fennel, artichokes, Saffron fettucine , Meyer lemon cream

\$38

### **Pan Roast Scallops**

Sun choke puree, roast baby turnips, mustard seed-tarragon foam

\$39

### **Spiced Jadori Chicken Thighs**

Pomegranate risotto, Broccolini, Kumquat compote

\$31

## ----Soup/Salads----

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

### **Orange Glazed Duck Salad**

Winter greens, Pepitas, Cara Cara orange, Celeriac, 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**

truffle corn relish, chive oil

\$18

**Roast celery cream Soup** w/ black truffle essence, chive

\$14

**Hand Craft Italian Boule w/ Truffle-Sea salt butter**

\$6