

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 2025**

By Chef Jason LaBarge CCC, CS

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

#### **Lamb Stuffed Arancini**

Saffron risotto, Lamb tomato ragout, herbs

\$16

#### **Bacon Wrapped Dates**

Spiced Cream, Kale chip, Balsamic syrup

\$13

#### **Fromage & Charcuterie**

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

\$25

#### **Honey Glazed Pork Tenderloin Roulade**

Spinach, ricotta, white beans, Cranberry Mustard seed chutney

\$16

#### **Lobster and Scallop Mouseline**

Dandelion, Pickled asparagus, Mango relish, Tobiko caviar

\$18

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

Cherry confiture, English pea, Morel Mushroom, grilled brioche

\$26

#### **Wild American Shrimp Flatbread**

leeks, peppadew, Provolone, artichoke, basil oil

\$20

#### **Fritto Misto**

Cauliflower, asparagus, red peppers, celeriac, and pesto cream

\$16

#### **Brie and Pancetta**

Green apple, bacon, apricot chile chutney, crostini

\$15

#### **Parmesan Crust Dungeness Crab Cakes**

Cucumber radish slaw, greens, caper roulade- \$24

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

## ----Entrees----

### **Nicky Farms Braised Natural Rabbit**

English peas, Pappardelle pasta, morel mushroom, Natural rabbit jus lie

\$35

### **Prime New York Strip**

Truffle whipped Yukon Gold potato, Haricot vert, sauce Robert

\$42

### **Four Peppercorn Roast Anderson Lamb Rack**

Rosemarry couscous, Lacinato Kale, Brandy Lamb sauce

\$65

### **Pan Roast Alaskan Halibut**

Asparagus, Morel mushrooms, lemon crushed Yukon potatoes, Caper beurre blanc

\$38

### **Paella**

Wild Shrimp, Jadori Chicken, Garlic sausage, tomato, spiced saffron risotto

\$39

### **Orange Basil Jadori Chicken Breast**

Basil Ricotta risotto, spinach, garlic scapes, Roast red pepper veloute

\$32

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

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

### **Asparagus and Crab Salad**

Butter lettuce, potato, Spring onion, radish, olives, and artichoke vinaigrette

\$19

### **Arugula Salad**

Sun dried tomato, crisp chevre, Pancetta, quail egg, Sherry vinaigrette

\$16

### **Hearts of Romaine Salad**

Romaine, parmesan, crouton, dried tomato and lemon-Parmesan dressing

\$15...add chicken \$11

### **North Atlantic Lobster Bisque**

Truffle corn relish, chive oil

\$18

**Caramelized Spring Onion Soup** w/ black truffle, crostini, Gruyere

\$14

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

\$6