

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 2025

By Chef Jason LaBarge CCC, CS

---Small Plates---

Avocado Toast w/ Wild Shrimp

Grilled peppers, crisp Walla Walla rose, Lime aioli

\$16

Prosciutto and Chartreuse Melon

Spiced Cream, spinach , lavender chevre

\$13

Fromage & Charcuterie

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

\$25

Ahi Tuna Carpaccio

Arugula, capers, poached egg, truffle ponzu sauce

\$16

Duck Confit Stuffed Mushrooms

Dandelion greens, parmesan, caramelized onion demi glace

\$18

Pan Seared Hudson Valley Foie Gras

Glazed apricot, pea vines, cherries , roast corn, grilled brioche

\$26

Smoked Tomato Caprese Flatbread

Heirloom tomato, Basil, Fresh Mozzarella, balsamic syrup , basil oil

\$20

Eggplant Pate

Mission Figs, pickled beets, Merlot barbecue sauce

\$15

Brie and Bacon

Green apple, bacon, apricot chile chutney, crostini

\$15

Parmesan Crust Dungeness Crab Cakes

Cucumber radish slaw, greens, caper roulade- \$26

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

-----Entrees-----

Lavendar Thyme Roast Moulard Duck

Grilled Walla Walla rose quinoa, haricot vert, apricot confit

\$37

Prime Ribeye of Beef

Grilled Yukon Gold potato, spinach, chestnut mushrooms, truffle demi glace

\$48

Garlic Roast Anderson Lamb Rack

Grilled pepper and garlic white beans, Lacinato Kale, Chimichurri sauce

\$65

Herb Roast Alaskan Halibut

Lemon verbena pappardelle, Haricot vert, Corn lobster veloute

\$40

Paella

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

\$39

Cherry Chipotle Jidori Chicken Breast

Herb Polenta cake, zucchini, garlic scapes, cherry chipotle beurre blanc

\$32

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

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

Crab and Butter lettuce Salad

Haricot vert, potato, Walla Walla sweet, radish, cucumber, and artichoke vinaigrette

\$20

Panzanella

Heirloom tomato, crouton, crisp chevre, quail egg, basil, balsamic 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

Artichoke Soup w/ black truffle, crostini, Gruyere

\$14

Hand Craft Italian Boule w/ Truffle-Sea salt butter

\$6