

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.

Autumn 2025

By Chef Jason LaBarge CCC, CS

---Small Plates---

Kumamoto Oysters

Cucumber caviar, kale chip, champagne aioli

\$16

Herb Seared Venison Loin

Marcona almond, Mission fig, juniper balsamic reduction

\$20

Fromage & Charcuterie

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

\$27

Scallop and Lobster Mousseline

Arugula, capers, poached quail egg, persimmon

\$17

Duck Confit Stuffed Wontons

Dandelion greens, Kimchi, caramelized onion

\$18

Pan Seared Hudson Valley Foie Gras

Beet gelee, Lingonberry, pickled turnip, brioche toast

\$26

Smoked Mozzarella Flatbread

Heirloom pepper coulis, Basil, Chanterelle mushroom, balsamic syrup, basil oil

\$20

Truffle Hummus

Grilled cauliflower, pickled beets, Marcona almonds, pita

\$15

Roast Brussels Sprouts

Camembert, apple cider glaze, bacon, cranberry Chile chutney, crostini

\$14

Parmesan Crust Dungeness Crab Cakes

Meyer lemon radish slaw, greens, caper roulade- \$32

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

-----Entrees-----

Beef Short rib Bolognese

Pappardelle, parsnips, tomato garlic braise

\$38

Prime Tenderloin of Beef

Truffle whipped Yukon Gold potato, haricot vert, black garlic demi glace

\$49

Garlic Roast Anderson Lamb Rack

Sweet potato hash, Lacinato kale, rosemary sauce natural

\$65

Herb Roast Pacific Salmon

Lemon risotto, Haricot vert, butternut squash beurre blanc

\$42

Seared Scallops

Vanilla bean whipped potato, chanterelle mushroom, pomegranate/thyme sauce

\$39

Jidori Chicken Breast

Herbed lentils, glazed carrots, celeriac, chicken veloute w/ Meyer lemon

\$32

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

(Our salads are made entrée size; half size upon request)

Beet Salad

Red and gold beets, crisp apples, blue cheese, almonds, maple balsamic vinaigrette

\$18

Roast Butternut Squash

Spinach, celeriac, chestnuts, prosciutto, mission figs, lingonberry vinaigrette

\$18

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

Wild Mushroom Cream Soup w/ Goat cheese flan, crem fraiche

\$16

Hand Craft Italian Boule w/ Truffle-Sea salt butter

\$6