

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 2026

By Chef Jason LaBarge CCC, CS

---Small Plates---

Kumamoto Oysters

Cucumber caviar, Endive, Meyer lemon Champagne Granita
\$17

Grilled Manchester Farms Quail

Coriander, Pancetta, Celeriac, Orange-Date Caramel sauce
\$19

Fromage & Charcuterie

House and Artisanal Craft Cheeses and Meats w/ Accoutrement and Crackers
\$27

Smoked Salmon Rillette

Watercress, Capers, Pickled Quail Egg, Persimmon-Horseradish Confiture
\$15

Duck Confit Stuffed Mushrooms

Dandelion Greens, Caramelized Cippolini Onions, Mushroom Demi-Glace
\$18

Hudson Valley Foie Gras Torchon

Lingonberry Gastrique, Quince, Brioche Toast
\$26

Roast Leek and Chevre Flatbread

Arugula, Pear, Prosciutto, Fig Balsamic Reduction
\$19

Fried Artichoke Hearts

Lemon Basil Aioli, Parmigiano-Reggiano, Giardiniera
\$15

Bacon Wrapped Wagyu Meatloaf

Gaufrette Potato, Dried Tomato Ketchup, Cabernet Barbecue Sauce
\$25

Butter Poached Slipper Lobster

Endive, Radish, Mozzarella, Basil, Mango Coulis \$21

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

----Entrees----

Grilled Kurobuta Pork Tenderloin

Ground Mustard Whipped Potato, Fried Shallot, Broccolini, Huckleberry sauce

\$44

Prime Ribeye of Beef

Roast Garlic Dauphinoise Potato, Haricot Vert, Bordelaise Sauce

\$49

Braised Anderson Lamb Shank

Herbed Polenta, Garlic Watercress, Cipollini Onion, Caramelized Quince-Horseradish Jus

\$43

Meyer Lemon Roast Seabass

Couscous, Roast Sunchoke, Haricot Vert, Snow Crab Velvet Sauce

\$45

Seared Scallops

Fine Herb Risotto, Fennel, Cauliflower Puree, Grapefruit-Saffron Sauce

\$39

Chicken Stuffed Jidori Chicken Breast

Wild Mushroom Tortellini, Pancetta, Glazed Parsnips, Gorgonzola Cream

\$34

----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

Caracara Orange Salad

Shaved Fennel and Cauliflower, Pistachio Butter, Arugula, Orange Dijon 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, Chile Oil

\$18

Gold Potato Truffle Soup w/ Smoked Parmigiano-Reggiano, Chives

\$16

Hand Craft Italian Boule w/ Truffle-Sea salt butter

\$6