

Valentine's Day At Michele's 2026

Thank you for spending your special night with us. Enjoy an aphrodisiac inspired five course menu w/ vegetarian selections at each course and a complimentary glass of sparkling wine. ~ Chef Jason LaBarge CCC, CS

AMUSE BOUCHE

KUMAMOTO OYSTERS

with Champagne granita and green apple crème fraiche
Cremant Comte Brut

WILD MUSHROOM TART

with spinach, Goat cheese and roast leek velouté
A to Z Rose

HUDSON VALLEY FOIE GRAS

with beet gelee, pickled cherries + \$15
2021 Chateau St. Michelle Gewurztraminer

ITALIAN BOULE with Sea Salt Citrus butter

SOUP - SALAD

COLD WATER LOBSTER BISQUE

with Truffle corn and red pepper relish
2020 Reninger Bordeaux Red

AVOCADO AND CARA CARA ORANGE SALAD

with Belgian endive, fennel, and wild honey pistachio vinaigrette
2021 Butter Chardonnay

SUN CHOKE AND ARTICHOKE CREAM SOUP W/ CHIVES

2020 At Michele's Pinot Gris

INTERMEZZO

RED WINE AND STRAWBERRY SORBET

Candied Blood orange and Basil



ENTRÉE

HERB SEARED CHILEAN SEABASS

Snow Crab risotto, haricot vert, Meyer lemon sabayon
2022 Abeja Beekeeper's White

BUTTERNUT SQUASH AGNOLOTTI

with Cipollini onion, haricot vert, Parmigiano-Reggiano
and dried tomato coulis
2022 Kitzke Cab Franc

SNAKE RIVER FARMS WAGYU NEW YORK OF BEEF

Black garlic whipped Gold potato, spinach, sauce Foyot
2021 Fidelitas 40/40

PROSCIUTTO WRAPPED JIDORI CHICKEN

Fine herb Pappardelle pasta, broccolini, Gorgonzola cream sauce
2023 At Michele's Red blend

DESSERT

BROWN SUGAR BUTTER TART

Caramelized banana, oat cookie, coconut pastry cream
2021 Trimbach Riesling

CHOCOLATE LAVA CAKE

with almond parfait, white chocolate, espresso sauce
Six Grapes Reserva Porto

MEYER LEMON CRÈME BRÛLÉE

Lemon Curd, Cat's Tongue, lingonberry
2019 Trimbach Gewurztraminer

MIGNARDISES

Chocolate dipped Raspberries with port glaze

PRIX FIXE - \$105

Pairing of 2oz wine per course \$69

*Michele, the At Michele's culinary team and service team are honored to serve you
and grateful for your patronage.*