

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 2026

By Chef Jason LaBarge CCC, CS

---Small Plates---

Manilla Clams

Garlic, Yukon potato, lemon, herb butter

\$17

Five Spice Seared Duck Breast

Green garlic, quinoa cake, Orange-Date Caramel sauce

\$19

Fromage & Charcuterie

House and Artisanal Craft Cheeses and Meats w/ Accoutrement, sourdough Crackers

\$29

Halibut Brandade Cakes

halibut, potato, garlic confit, Dijon, caper remoulade

\$17

Stuffed Mushrooms

Dandelion Greens, Caramelized Cippolini Onions, Mushroom Demi-Glace

\$18

Brule of Hudson Valley Foie Gras

Cippolini balsamic confiture, pickled cherries, Grilled Brioche

\$26

Morell Mushroom and Chevre Flatbread

Arugula, roast peppers, 18-month Prosciutto, basil- white 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

Grilled Wild Prawns

Asparagus, Red pepper, 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----

Braised Leg of Rabbit

Herb gnocchi, Morel mushroom, English Peas, Natural lemon rabbit jus

\$44

Prime New York Strip of Beef

Truffle whipped Yukon Gold potato, Haricot Vert, Sauce Chasseur

\$48

Grilled Anderson Rack of Lamb

Garlic olive oil potatoes, Broccoli Rabe, rosemary-olive jus

\$66

Parmesan Crust Alaskan Halibut

Fine herb Couscous, asparagus, white beans, artichoke beurre blanc

\$45

Herb Crust Pacific Steelhead

Wild Mushroom Risotto, grilled asparagus, ramps, Roast pepper coulis

\$39

Piri Piri Grilled Jidori Chicken Breast

Red chile quinoa, haricot vert, roast truffle corn sauce

\$34

----Soup/Salads----

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

Tuna Nicoise Salad

Albacore, haricot vert, potato, egg, olives, radish, Mesclun, Champagne Vinaigrette

\$18

Spring Spinach Salad

Preserved Meyer lemons, artichoke, green onion, mozzarella, Strawberry-rhubarb dressing

\$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, Chile Oil

\$19

Caramelized Onion Soup w/ Gruyere, crouton, Sherry

\$15

Hand Craft Italian Boule w/ Truffle-Sea salt butter

\$6