

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 trained with the intention of making your experience special.

Summer 2026

By Chef Jason LaBarge CCC, CS

---Small Plates---

Heirloom Tomato Tartar

Mozzarella, basil pearl, tomato cloud, cantaloupe, sea salt
\$15

Baba ghanoush

Pickled local carrots, fried olives, crème fraiche, toasted flat bread
\$15

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 Zucchini

quinoa, squash blossom, Lion's mane, Shishito pepper coulis
\$18

Marinated LaBelle Farms Foie Gras*

pickled cherries, nectarine, corn coulis, Grilled Brioche
\$26

Chevre and Apricot Flatbread

Arugula, roast peppers, 18-month Prosciutto, basil- white Balsamic Reduction
\$19

Fried Mac N Cheese

Elbow mac, Gruyere, aged parmesan, bechamel, spianch, truffle-jalapeno sauce
\$18

Bacon Wrapped Wagyu Meatloaf

Gaufrette Potato, Dried Tomato Ketchup, Cabernet Barbecue Sauce
\$25...As a meal w/ potatoes and vegetable- \$37

Grilled Wild Prawns

Zucchini, Red pepper, Mozzarella, Basil, Nectarine Coulis \$21

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

-----Entrees-----

Paella

Organic Chicken, Italian sausage, wild shrimp, tomato, risotto, saffron fume
\$44

Wagyu Ribeye of Beef*

Truffle Yukon Gold potato, Haricot Vert, roast corn, Bordelaise Vinaigrette
\$59

Seared Muscovy Duck Breast*

Lentils, garlic kale, eggplant, Port - fig glace
\$38

Zucchini Laced Alaskan Halibut*

Lobster risotto, glazed carrot, squash blossom, snow crab veloute
\$49

Grilled Filet of Mahi Mahi

Spiced polenta, roast tomatoes and artichoke, chimichurri
\$39

Grilled Jidori Chicken Breast

Spaghetti, haricot vert, Lion's mane, lemon verbena cream
\$34

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

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

Roast Beet Salad

Baby beets, blue cheese, spring mix, Brown Turkey fig, cherry balsamic vinaigrette
\$18

BLT Salad

Pancetta, quail egg, crisp chevre, heirloom tomato, Greens, red wine vinaigrette
\$16

Hearts of Romaine Salad

Romaine, Parmesan, Cantaloupe, Crouton, Dried Tomato and Lemon-Parmesan Dressing
\$15...add chicken \$11

North Atlantic Lobster Bisque

Truffle Corn Relish, Chile Oil
\$19

Heirloom Tomato Basil Soup w/ balsamic, crème fraiche

\$15

Hand Craft Italian Boule w/ Truffle-Sea salt butter

\$6