

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.

Autumn 2026

By Chef Jason LaBarge CCC, CS

---Small Plates---

Kumamoto Oysters

Pickled radish, Caviar, Crème fraiche foam, Moscat gelee

\$22

Truffle Jidori Chicken Mousseline

Roast almonds, leeks, prunes, marrow, Chanterelle mushrooms truffle aioli

\$16

Fromage & Charcuterie

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

\$29

Duck Confit in Puff Pastry

Caramelized onions, Chard, Sherry-blood orange reduction

\$19

Crisp Brussel Sprouts

Craisin, bacon, sweet potato, Apple cider glaze

\$17

Seared LaBelle Farms Foie Gras*

Poached pear, turnip puree, Pomegranate syrup, Grilled Brioche

\$26

Fall Pear Kale Flatbread

Duck pastrami, Melted leek, Chevre, Pomegranate Reduction

\$19

Wild Mushroom Tart

Chestnuts, Chard, Truffle- dried tomato cream

\$19

Bacon Wrapped Wagyu Meatloaf

Gaufrette Potato, Dried Tomato Ketchup, Cabernet Barbecue Sauce

\$24...As a meal w/ potatoes and vegetable- \$41

Butter Poached Lobster Tail

Endive, Red pepper, Mozzarella, Celery, Saffron emulsion \$24

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

-----Entrees-----

Herb Crust Scallop*

Vanilla bean potato, glazed carrot, chile-bacon confiture, Lemon beurre blanc

\$44

Prime Beef Tenderloin*

Truffle Yukon Gold potato, Swiss Chard, Bone marrow, Black garlic veal glace

\$59

Beef Short rib Ragout

Pappardelle Pasta, broccolini, Spiced Porcini- beef reduction

\$38

Pacific Salmon*

Cauliflower Risotto, haricot vert, horseradish apple gastrique

\$49

Braised Lamb Shank

Roast Sweet potato, Brussels sprouts, Sauce poivrade, Parmesan gremolata

\$39

Roast Chicken Au Vin

Butternut squash puree, haricot vert, pancetta, Chanterelle mushroom, laurel-merlot sauce

\$35

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

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

Roast Beet Salad

Baby beets, Chevre, apple, plum, spring mix, maple balsamic vinaigrette

\$18

Autumn Farm Salad

Sweet potato, Endive, kale, radish, turnip, pumpkin seed, chipotle corn vinaigrette

\$16

Hearts of Romaine Salad

Romaine, Parmesan, Crouton, Dried Tomato and Lemon-Parmesan Dressing

\$15...add Jidori chicken \$11

North Atlantic Lobster Bisque

Truffle Corn Relish, Chile Oil

\$19

Butternut squash Potage w/ pomegranate, gold raisin, crème fraiche

\$15

Hand Craft Italian Boule w/ Truffle-Sea salt butter

\$6