

MICHAEL'S

Winter 2012

Lunch

Starters

Seasonal Oysters
On the Half Shell, Seasonal Mignonette
Half Dozen
18

Butternut Squash Soup
Apple, Crème Fraîche, Orange, Chorizo Chip
18

Grilled Caesar Salad
Little Gem Romaine, Brioche Crouton,
Sicilian White Anchovies
16

Ahi Tuna Carpaccio
Apple-and-Celery-Root Slaw, Breadcrumbs, Rémoulade
21

Kabocha Squash Ravioli
Chanterelle Mushrooms, Cherry Tomatoes,
Arugula, Brown Butter
19

Coleman Farms Green Salad
Fines Herbes, Shallot-and-Dijon Vinaigrette
18

Roasted d'Anjou Pear
Gioia Burrata Cheese, Serrano Ham,
Mint, Saba
21

House-Cured Gravlax
Toasted Brioche, Mustard-Dill Sauce
19

~

Executive Chef John-Carlos Kuramoto

MICHAEL'S

Winter 2012

Lunch

Mains

Cobb Salad

Baby Tomatoes, Avocado, Quail Eggs, Grilled Chicken,
Petit Lettuce, Lardons, Maytag Blue Cheese

21

Niçoise Salad

Seared Ahi Tuna, Wild Baby Arugula, Niçoise Olives, Fingerling Potatoes,
Hard-Cooked Egg, Haricots Verts, Parmigiano Reggiano

23

Hawaiian Walu

Romanesco-and-Cauliflower Salad, Toasted Pine Nuts,
Roasted Grapes, Mascarpone, Mint

25

Scottish Salmon

Toasted Farro, Fines Herbes, Black Trumpet Mushrooms, Spinach,
Manchego, Fennel Beurre Blanc

27

Crispy Duck Confit Salad

Frisée, Watercress, Stilton Blue Cheese,
Roasted Potatoes, Valencia Orange, Spiced Walnuts, Pinot Noir Reduction

20

Michael's Burger

Applewood-Smoked Bacon, Gruyère
Stilton Blue Cheese, Sweet Onion, Pommes Frites

18

Petaluma Jidori Half-Chicken

Watercress, Pommes Frites, Tarragon Butter

21

Prime Hanger Steak

Mustard-Mashed Potatoes, Charred Broccolini, Cabernet Sauvignon-and-Thyme Sauce

24