

MICHAEL'S

DineLA Winter 2012 — Dinner

Starters

Roasted Chestnut Soup

Crispy Brussels Sprouts, Crème Fraîche, Caramelized Apples

or

Maine Diver Scallop

Frisée, Citrus, Candied Pecans, Cardamom Vinaigrette

or

Potato Agnolotti

Smoked Salmon, Mascarpone, Watercress and Chive Salad

Entrees

Mediterranean Sea Bass

Goat Cheese Polenta, Wild Mushrooms, Pepper Salad, Mint, Greek Yogurt

or

Sonoma County Duck Breast and Confit

Sweet Potato Puree, Brown-Sugar Gastrique, Bloomsdale Spinach, Cilantro Pesto

or

Prime Flatiron Steak

Flageolet Beans, Charred Baby Sprouting Broccoli, Roasted Nantes Carrots,
Paprika Hazelnuts, Madeira Reduction

Dessert

Frangipane Cake

Red Ruby and Oro Blanco Grapefruit, Crème Fraîche, Pistachios

or

Chocolate Hazelnut Torte

Caramel Sauce

or

Saffron Yogurt Panna Cotta

Honey Sauce and Fresh Berries

\$44 per person, excluding tax & gratuity

\$16 supplemental wine pairings