

MICHAEL'S

Fall 2010

Starters

Seasonal Oysters

On the Half Shell, Banyuls Mignonette
Half Dozen
18

Celery Root Soup

Foie Gras, Toasted Peanuts,
Bourbon Maple Syrup
16

Amakusa Yellowtail Tartare

Cucumber Broth, Daikon, Avocado
19

House-Cured Gravlox

Toasted Brioche, Mustard-Dill Sauce
18

Farmers' Market Beet Salad

House-Made Ricotta, Fuji Apples, Pickled Red Onion
17

Fall Mushroom Salad

Butter Lettuce, Roasted Wild Mushrooms,
Pine Nuts, Warm Sherry Vinaigrette
16

Serrano Ham and Burrata

Dijon, House-Made Pickles, Rocket
19

Acorn Squash Mezzaluna

Hazelnuts, Pomegranate Seeds,
Meyer Lemon Brown Butter
18

Grilled Quail

Yuzu Grilled Apples, Baby Arugula,
Thyme, Extra-Virgin Olive Oil
19

Seared Artisan Foie Gras

Star Anise-Scented Pear, Toasted Brioche,
Vanilla Oil
19

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Executive Chef Michael Stern
Seasonal Tasting Menu Available Upon Request

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Mains

Maine Diver Scallops
Celery Root Puree, Balsamic Golden Raisins,
Lobster Mushrooms, Beet Jus
35

Roasted Black Cod
Forbidden Rice, Prawns, Wilted Mustard Greens,
Miso Beurre Blanc
34

Butter-Poached Monkfish
Creamy Risotto, Spinach,
Bacon Lardons, Shellfish Essence
33

Columbia River King Salmon
Yukon Gold Puree, Globe Artichokes, Cherry Tomatoes,
Kalamata Olives, Oregano
36

Wild Stripped Bass
Brown Butter Squash Puree, Wild Mushrooms,
Curry Oil
38

Jidori Chicken Breast
Chorizo, White Beans, Pearl Onions,
Roasted Chicken Reduction
29

Liberty Farms Duck Breast
Leg-and-Thigh Confit, Potato Gratin,
Rapini, Port Wine Figs
37

Snake River Kurobuta Pork Chop
Cassava Root and Pork Belly Hash, Arugula,
Kumquat Mostarda
38

Superior Farms Colorado Rack of Lamb
Creamy Polenta, Roasted Baby Root Vegetables,
Horseradish Crème Fraîche
39

Rocker Bros. 28-Day Dry-Aged Prime New York Steak
Watercress, Pommes Frites, Sauce Bordelaise
39

Menu Cover Art by Kim McCarty, "MAN IN A RED SUIT," is based on an image by Henry Wessel.