

MICHAEL'S

♥ *Valentine's Day 2012* ♥



Amuse Bouche



First Course

*Olympia and Kumomoto Oysters
On the Half Shell, Citrus Mignonette
Half Dozen*

or

*Maryann Farms Roasted Nantes Carrot Soup
Paprika-Spiced Croutons, Crème Fraiche, Salsa Verde, Micro-Herbs*



Second Course

*Seared Maine Day Boat Scallop
Cauliflower Puree, Hedgehog Mushrooms, Bacon Beurre Blanc, Bacon
"Chips"*

or

*Seared Manchester Farm's Quail
Pepita Butter, Maui Sweet Onion, Watercress,
Gruyere Mornay Sauce, Maple Gastrique*



Main Course

*Pan-Roasted European Dover Sole
Hand-Cut Pappardelle, Tiger Shrimp, Fennel, Lobster Bisque, Saffron
Aioli*

or

*Roasted Filet Mignon
Herbed Peewee Potatoes, Wild Mushrooms,
Bloomsdale Spinach, Rosemary and Garlic Butter*



Dessert

*Chocolate Raspberry Cake
Ganache, Crème Fraiche Ice Cream, Fresh Pudwill Farms Berries*

or
Poached Apple Fritter
Brown Butter Caramel Sauce, Bourbon Ice Cream



\$95 Per Person *(Tax and Service Not Included)*
Wine Pairings available - \$55 per person

Executive Chef: John-Carlos Kuramoto
Pastry Chef : Selwyn Powers