

MICHAEL'S

Spring 2008

Starters

Seasonal Oysters
On The Half Shell, Banyuls Mignonette
Half Dozen
18

Chilled White Asparagus Soup
Curry Powder, Chive Oil
17

Farmer's Market Beet Salad
Wild Baby Arugula, Hazelnut Crusted Chevre
Roasted Baby Beets, Beet Reduction
19

Spring Salad
Stilton Blue Cheese, Candied Pecans, Asian Pears
White Balsamic Vinaigrette
18

Sashimi of Yellowtail
Blood Orange Vinaigrette, Baby Mizuna, Blood Orange Gelee
23

Braised Pork Belly Salad
Frisee, Treviso, Marcona Almonds
Whole-Grain Mustard Quince Vinaigrette
22

Dutch White Asparagus
Morels, Favas, Mache
Beurre Blanc
23

Dungeness and Blue Crab Salad
Organic Market Apples, Japanese Cucumbers
Petit Greens, Cider Gastrique
21

Seared Artisan Foie Gras
Roasted Cauliflower and Pink Lady Apples, Sicilian Pistachios
Mache, Currant Port Wine Reduction
22

Roasted Quail
Wild Rice, Applewood-Smoked Bacon
Pea Tendrils, Saba
20

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Executive Chef Michael Stern
Sous Chef Daniel Snowden
Seasonal Tasting Menu Available Upon Request

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Mains

Maine Diver Scallops

Rice Beans, Baby Artichokes, White Prawns, Parsley
Bottarga, Sauce Barigoule

41

Wild Alaskan Halibut

Spring Succotash of Morels, Favas, and Pee Wee Potatoes
Chervil, Beurre Blanc

38

Grilled Loup De Mer

Spring Onions, Asparagus, Lemon Scented Yukon Gold Potato Puree
Fennel Salad

43

Tazmanian Sea Trout

Forbidden Rice, Lobster, Baby Bok Choy, Celery Root Puree
Thai Basil Pistou

43

Poached Maine Lobster

White Corn, Chanterelles, Crispy Serrano Ham, Spinach
Lobster Bisque, Tarragon

45

Jidori Chicken Breast

Roasted Fingerling Potatoes, Rapini, King Trumpet Mushrooms
Natural Jus

33

Roasted Kurobuta Pork Chop

Kabocha Squash Puree, Brussels Sprouts, Cipollini Onions
Fried Sage, Calvados Reduction

41

Sonoma County Duck Breast

Leg and Thigh Confit, Lemon-Pepper Spaetzle
Swiss Chard, Sweet Shallots, Marcona Almonds

39

Prime New York Steak

Pommes Frites, Sauce Bordelaise

43

Colorado Rack of Lamb

Yukon Gold Potato Gnocchi, Weiser Farm Baby Carrots
Beech Mushrooms, Lamb Reduction, Thyme

42

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