

MICHAEL'S

Private Party Dinner Menu

Three Course Dinner 75.00 per person

Four Course Dinner 87.00 per person

First Course and Second Course (select one item for each course)

Seasonal Soup

Spring Salad, Asian Pear, Candied Pecans, St. Agur Blue Cheese, Balsamic Vinaigrette

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

Pasta, Prepared with Seasonal Farmer's Market Vegetables (for groups under 40 guests)

Sashimi of Yellowtail, Blood Orange Vinaigrette, Baby Mizuna, Blood Orange Gelee 5.00 up-charge

Main Course (select one or two)

Wild Alaskan Halibut, Spring Succotash of Morels, Favas, Pee Wee Potatoes, Chervil, Beurre Blanc

Grilled Loup De Mer, Spring Onions, Asparagus, Lemon Scented Gold Potato Puree, Fennel Salad

Tazmanian Sea Trout, Forbidden Rice, Baby Bok Choy, Celery Root Puree, Thai Basil Pistou

Jidori Chicken Breast, Roasted Fingerling Potatoes, Rapini, King Trumpet Mushrooms, Natural Jus

Sonoma Duck Breast, Lemon Pepper Spaetzle, Swiss Chard, Sweet Shallots, Marcona Almonds

Roasted Pork Chop, Kabocha Squash Puree, Brussels Sprouts, Fried Sage, Calvados Reduction

Lamb Loin, Yukon Gold Potato Gnocchi, Baby Carrots, Beech Mushrooms, Carrots, Thyme 8.00 up-charge

Filet Mignon, 28 Day Dry-Aged, Pommes Frites, Sauce Bordelaise 8.00 up-charge

Poached Maine Lobster, White Corn, Chanterelles, Crispy Prosciutto, Spinach, Tarragon 8.00 up-charge

Vegetarian Options are included on every printed menu

Grilled Seasonal Vegetables, No Dairy, Seasonal Pasta Selection

Dessert Course (select one)

Seasonal (fruit) Tarte Tatin, Vanilla Bean Ice Cream

Mixed Berry Shortcakes, Sweetened Soft Cream & Berry Sauce

Seasonal Sorbets, Tuile Cookie

Chocolate Truffle Cake, Soft Cream, Fresh Raspberries, Raspberry Sauce, Orange Almond Tuile

Selection of Six Mini Pastries (list available)

Cake May Be Substituted as a Dessert Choice for an Additional \$5.00 per person

Additional Delicacies for the Table

Cookies and Confections 4.00 Per Person ~ Imported Cheese Plate 5.00 Per Person

Additional Items for Party Favors

Cookies, Confections, Truffles or Tarts \$6-12 Per Person

Packaged To Take Home

Includes Regular & Decaffeinated Coffee Service

All food and beverage is subject to 20% Service Charge and 8.25% Sales Tax