

MICHEL'S

CHRISTMAS MENU

featured on 12/24 & 12/25

AMUSE BOUCHE

SMOKED SCOTTISH SALMON

german potato blini, cucumber dill slaw, caviar

FIRST COURSE

☞ please select one of the following ☞

CREAMY SNOW CRAB CORN CHOWDER

fresh herbs, croutons

PORCINI MUSHROOM RISOTTO

julienne snow peas, tomato broth

SECOND COURSE

☞ please select one of the following ☞

SALAD OF ROASTED DUCK & CHRISTMAS GOOSE

bouquet of greens, beet balsamic vinaigrette,
oranges, roasted chestnuts, caramelized apples

WARM MAINE LOBSTER SALAD

hirabara big island greens, lemon lime vinaigrette,
sweet corn custard, asparagus, oven roasted tomato

MAIN COURSE

☞ please select one of the following ☞

BEEF TENDERLOIN WELLINGTON

wrapped in a delicate white chicken mousse with mushrooms & kurobuta ham;
sauce bearnaise & truffle madeira demi-glace;
asparagus

PORTOBELLO MUSHROOM CRUSTED KING SALMON

salted lemon caper white wine sauce, tomato coulis;
orzo pasta, wilted greens, broccolini, roasted black garlic tomatoes

DESSERT

☞ please select one of the following ☞

PANETTONI BREAD PUDDING

warm winterberry sauce, vanilla gelato

WARM APPLE TART

cinnamon gelato, crème anglaise

\$150 per person, exclusive of tax & gratuity
please note that this menu will replace our nightly dinner menu

2021