

MICHEL'S

NEW YEARS EVE

featured on 12.31.2021

AMUSE BOUCHE

SEARED DIVER SCALLOP

calamansi white wine sauce, spinach, osetra caviar

FIRST COURSE

☞ please select one of the following ☜

ICED SHIGOKU OYSTER

mignonette, cocktail sauce, lemon

ESCARGOTS EN PÂTE FEUILLETÉE

burgundian escargots cradled in a puff pastry

SECOND COURSE

☞ please select one of the following ☜

DUCKLING A L'ORANGE SALAD

roasted long island duckling, orange champagne vinaigrette,
bouquet of greens, poached pear, oranges, roasted pecans

TRUFFLED WILD MUSHROOM SOUP

crème, spanish sherry, fresh herbs

MAIN COURSE

☞ please select one of the following ☜

BEEF TENDERLOIN À LA ROSSINI

bacon wrapped black angus, madeira demi-glace,
au gratin potatoes, haricot vert beans, braised red cabbage

SLOW POACHED SALMON STEAK

slow poached in olive oil, lemon caper broth,
angel hair pasta, harlequin vegetables

DESSERT

☞ please select one of the following ☜

MICHEL'S CHOCOLATE SOUFFLE

warm cherries, crème anglaise

CHAMPAGNE BERRY GELEE

cinnamon gelato, crème anglaise

\$190 per person, exclusive of tax & gratuity
please note that this menu will replace our nightly dinner menu
2021