



MICHEL'S

Valentines Menu 2020

AMUSE BUSH

Poached Smoked Scottish Salmon Quenelle
dill white wine sauce, french caviar

FIRST COURSE

Hawaiian Kunoa Beef Consommé
shimeji mushroom, spinach soufflé

SECOND COURSE

☞ please select one of the following ☞

Carpaccio of Yellowfin Ahi
truffle vinaigrette, toast, daikon & japanese cucumber slaw

Fresh Pacific Oysters
cocktail sauce, shallot vinaigrette, lemon

Lobster Taro Raviolo
sweet & sour shiitake mushroom vinaigrette, butter lettuce

MAIN COURSE

☞ please select one of the following ☞

Chateaubriand
ragout of sweet maine lobster, madeira & vin blanc sauce,
roasted garlic mashed potatoes, jicama, watercress

Fresh Island Onaga
morel mushroom duxelles, saffron tomato broth, white rice, spinach

DESSERT

☞ please select one of the following ☞

Chocolate Soufflé
chambord raspberry sauce

Grand Mariner Soufflé
creme anglaise

