

MICHEL'S

Christmas Dinner

December 2024

Amuse Bouche

MINCED MUSHROOM PIE

Starter

∞ please select one of the following ∞

DIVER SCALLOP SALAD

pan-seared, citrus vinaigrette, vin blanc, hirabara mixed greens, arugula, hearts of palm, oranges, walnuts

LOCAL BEEF CONSOMMÉ MILLE FANTI

maili moa eggs, parmesan cheese, sherry wine

Appetizer

∞ please select one of the following ∞

DUCK CONFIT

bigarade sauce, shaved brussels sprouts, braised pineapple-red cabbage

CALEDONIAN SHRIMP COCKTAIL

cocktail sauce, fresh lemon

Main

∞ please select one of the following ∞

TOURNEDOS AU POIVRE*

creamy green peppercorn demi-glace, potato au gratin, roasted zucchini & tomato

SALMON & ISLAND FISH CAKE COULIBIAC

baked with herbs & spinach in a golden puff pastry, dill vin blanc, okinawan sweet potatoes, grilled asparagus

Dessert

∞ please select one of the following ∞

WARM PANETTONE BREAD PUDDING

tahitian vanilla gelato, coconut crème anglaise

WHITE CHOCOLATE RASPBERRY COUPE

raspberry gelee, chocolate mousse, fresh raspberries, mint

170 per person
excluding tax & gratuity
this menu may not be split

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Please be aware that our restaurant will close promptly at 11:30 PM
We appreciate your understanding and cooperation