

## AMUSE BOUCHE

**CHILLED KAMUELA TOMATO BISQUE**  
bâtonnets de fromage

## FIRST COURSE

☞ please select one of the following ☞

**SHIGOKU OYSTER ROCKEFELLER**  
applewood smoked bacon,  
hollandaise, spinach

**TRUFFLED DOUBLE BEEF CONSOMME**  
brunoise vegetables, sherry wine

## SECOND COURSE

☞ please select one of the following ☞

**ROASTED KAMUELA TOMATO CAPRESE SALAD**  
white balsamic herb vinaigrette,  
mozzarella, arugula, sweet basil, crisp prosciutto

**LONG ISLAND DUCK CONFIT RISOTTO CAKE**  
duck orange sauce, red cabbage slaw

## MAIN COURSE

☞ please select one of the following ☞

**CHATEAUBRIAND & MAINE LOBSTER THERMIDOR\***  
sliced black angus beef tenderloin, port white wine demi glace,  
sauce bearnaise, sauce mornay, mushrooms, artichokes

**CRAB-STUFFED SCOTTISH SALMON\***  
tarragon cream, tomato coulis, saffron pilaf rice, spinach

## DESSERT

☞ please select one of the following ☞

**STRAWBERRY MOUSSE ROMANOV**  
macerated strawberries, chantilly cream, toasted almonds

**DARK BELGIUM CHOCOLATE CRÈME BRULEE**  
raspberry gelee, fresh raspberries

180 per person  
exclusive of tax & gratuity  
menu subject to change

### Complement to your perfect evening...

#### **SIBERIAN STURGEON CAVIAR & BOTTLE VEUVE CLICQUOT\***

small & delicate roe, grey to dark grey color, clean & full body flavored  
blini, egg white, egg yolk, crème fraiche, red onion

1 ounce \$275 (serves 1-2)

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4 ounces \$700 (serves 4-6)

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



*Valentine's Day*

*February 14th, 2025*

**MICHEL'S**