

# MICHEL'S

## *A Taste of Michel's*

🌀 *1er Amuse Bouche* 🌀

### **AHI TARTARE\***

osetra caviar, walnut oil,  
shiso, ogo

🌀 *First Course* 🌀

### **LOBSTER BISQUE À LA MICHEL'S**

served since 1962 at michel's;  
garnished with fresh maine lobster flamed in cognac,  
prepared tableside

🌀 *Second Course* 🌀

### **MICHEL'S CAESAR SALAD\***

hirabara farm's baby romaine, heart of palm,  
croutons, prepared tableside

### **INTERMEZZO OF SORBETTO**

🌀 *Main Course* 🌀

### **FILET MIGNON ROSSINI\***

truffle madeira sauce, walnut blueberry chutney,  
sautéed foie gras, porcini mushroom risotto

🌀 *Dessert Course* 🌀

### **BELGIUM CHOCOLATE DECADENCE CAKE**

warm chambord raspberry coulis,  
macadamia nut gelato

MENU: \$130

*Tax & Gratuity Not Included*

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