A Taste of Michel’s
From December 1st

_first course_
LOBSTER BISQUE À LA MICHEL'S
fresh maine lobster flamed in cognac tablesde

_second course_
BLUE CRAB CAKE
fennel cream, mango aioli, sweet soy glaze, watercress

_third course_
MICHEL’S CAESAR SALAD
hirabara farm’s baby romaine, hearts of palm, croutons, prepared tablesde

_fourth course_
CHILLED TERRINE OF FOIE GRAS
walnut blueberry chutney, pickled shimeji mushrooms, warm walnut bread

_fifth course_
BEEF TENDERLOIN & DIVER SCALLOP
truffle madeira sauce, pesto vin blanc, saffron salted lemon risotto, grilled asparagus

_sixth course_
MOLTEN BELGIUM CHOCOLATE CAKE
dark gianduia hazelnut chocolate gelato, fresh raspberries

MENU: $130
WINE PAIRING: $40
PREMIUM WINE PAIRING: $80

Tax & Gratuity not included
**Appetizers**

**MICHEL'S CAESAR SALAD** 18 per person  
minimum of two orders  
hirabara farm’s baby romaine, hearts of palm & croutons folded in our traditional creamy dressing; anchovy filets served upon request

**WILD MUSHROOM CHOWDER** 12  
a splash of sherry wine; a touch of cream; garnished with house made croutons

**LOBSTER BISQUE À LA MICHEL'S** 19  
served since 1962 at michel’s; garnished with fresh maine lobster flamed in cognac

**KING CRAB COBB SALAD** 18  
red wine & buttermilk dressings, iceberg & romaine lettuce, blue cheese, tomato, avocado, local egg, bacon bits

**AHIT TARTARE** 24  
hawaiian yellowfin tuna massaged with walnut oil, sea salt & tobiko; garnished with won ton crisps; pesto & roasted peppers aioli drizzle; a dab of crème fraiche; ogo garnish

**TRIO OF SASHIMI** 28  
a refreshingly chilled appetizer featuring hamachi, salmon & hawaiian yellowfin tuna sashimi; wasabi, shoyu, pickled ginger

**FRESH ICED OYSTERS** 24  
seasonal oysters shucked upon order; pillowed on ice; amongst lemon, cocktail sauce & shallot vinaigrette

**HELIX ESCARGOTS BOURGOGNE** 24  
half a dozen french snails baked in our signature herbed garlic butter; accompanied with warm crostini

**SAUTÉED ROUGIÉ FOIE GRAS À L’ANANAS** 36  
robust foie gras with fresh pineapple pan sauce; complemented with a salad of local sumida watercress, tomato & pickled red onion

**FRENCH STURIA CAVIAR**  
15 grams $150 (serves 1-2)  
50 grams $265 (serves 2-3)  
125 grams $600 (serves 4-6)

**Main Dishes**

**BEEF WELLINGTON** 65  
a golden baked puff pastry wrapped around tenderloin & white chicken foie gras mousse; sauce cumberland, truffle madeira & sauce béarnaise; asparagus

**CHÂTEAUBRIAND FOR TWO** 128  
slow roasted tenderloin prepared for two; carved tableside & arranged with porcini mushrooms, garlic mashed potatoes & grilled vegetables; paired with sauce béarnaise & a red wine sauce

**NEW YORK CAFÉ DE PARISS** 65  
bone in; alongside garlic mashed potatoes, gnocchi & haricot verts; crisp fried onions; café de paris butter & cabernet demi glace

**HOISIN BBQ ROASTED RACK OF LAMB** 56  
minted demi glacé sauce, potato au gratin, haricot verts, baked tomato

**ISLAND STYLE STEAMED MAHI MAHI** 48  
topped with ginger, garlic, green onions, chinese black bean & turnip; over somen noodles, local kale & shimeji mushrooms

**SEAFOOD CIOPPINO** 48  
green lip mussels, manila clams, diver sea scallops, fresh island fish, spanish galician octopus, maine lobster & kauai prawns in a hearty tomato broth

**OCEAN BOUNTY** 58  
a seafood assortment of diver sea scallop, blackened ahi, grilled island fish, spanner crab stuff maine lobster, kauai prawn & calamari steak; fresh vegetables & rotelli pasta

**Desserts**

**MICHEL'S CHOCOLATE SOUFLÉ** 12  
crème anglaise  
please allow up to 20 minutes for preparation

**HAWAIIAN COCONUT CHEESECAKE** 12  
topped with tropical pineapple-passion fruit compote, crème anglaise

**FRESH PASSIONFRUIT PAVLOVA** 12  
meringue, mac nut gelato, mango sorbet, tropical fruit relish, cream

**CHOCOLATE DECADENCE CAKE** 12  
a flourless chocolate cake with fresh strawberries, belgium chocolate sauce & tahitian vanilla bean gelato

**GELATO & SORBET** per scoop 6  
GELATO: dark gianduia hazelnut chocolate, macadamia nut, tahitian vanilla, cinnamon  
SORBET: island mango