



*Valentine's Day*  
2026

MICHEL'S



Amuse Bouche  
**DUNGENESS CRAB VOL-AU-VENT**  
fines herbes vin blanc

First Course  
✿ please select one of the following ✿

**OYSTER THERMIDOR**  
hollandaise, jicama, caramelized onions,  
tomato concasse, parmesan cheese

**WAGYU CHEEK EN RAVIOLI**  
sauce bourguignonne, caramelized fennel,  
roasted bell pepper, arugula

Second Course  
✿ please select one of the following ✿

**ABALONE BOLUA BOULA**  
split pea soup, a touch of sherry wine,  
prosciutto crostini

**MAINE LOBSTER SALAD**  
tarragon dressing, hirabara greens, sweet corn custard,  
roasted tomatoes, oranges segments

Main Course  
✿ please select one of the following ✿

**KUROBUTA PORK SHANK**  
guava barbecue glaze, pan gravy  
roasted garlic mashed potatoes, choucroute, haricots verts

**POISSON À LA VÉRONIQUE**  
potato crusted freh island fish, riesling vin blanc,  
fingerling potatoes, snap peas, grapes

Dessert  
✿ please select one of the following ✿

**PETIT GÂTEAU**  
molten chocolate cake, fresh raspberries

**STRAWBERRY FIELDS FOREVER COUPE**  
lemon mascarpone, strawberry gelee,  
macerated strawberries, crème chantilly

**\$185 per person, exclusive of tax & gratuity**

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

\*allergy warning: menu items may contain or come in contact with milk, eggs, fish, crustacean, shellfish, tree nuts, wheat, peanuts, soybeans and sesame. please inform you server of any allergies before ordering.