



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 RAVIOLO

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 fresh 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 your server of any allergies before ordering.