

# MICHAEL'S

Summer 2010

## APPETIZERS

Oysters or Littleneck Clams on the Half Shell,  
Banyuls Vinegar Mignonette  
18

Heirloom Tomato Gazpacho,  
Maryland Lump Crab Meat, Basil Oil  
18

Belgian Endive, Local Greens,  
Japanese Cucumber, Sherry-Dijon Vinaigrette  
16

House-Cured Gravlax,  
Mustard-Dill Sauce, Brioche Toast  
18

House-Made Spinach-Ricotta Ravioli,  
Creamed Corn, Pancetta  
18

Farmers' Market Beet Salad,  
Vermont Cremont Cheese, Mache, Hazelnut  
19

Sashimi of Tsukiji Market Hamachi,  
Pickled Jalapeño, Bell Peppers, Salmon Roe, Yuzu Vinaigrette  
20

Maine Lobster Salad,  
Grapefruit, Tzatziki, Tobiko  
22

Heirloom Tomato,  
La Campagna Burrata Cheese, Arugula, Extra-Virgin Olive Oil, Aged Balsamic  
21

Seared Hudson Valley Foie Gras,  
Port-Glazed Cherries, Citrus Essence  
22

**MENU COVER: Painting by Kim McCarty, "Man in a Red Suit."  
Based on an image by Henry Wessel.**

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## MAINS

**Seared Maine Dayboat Scallops,  
Corn Orzo, Cherry Tomato, Preserved Lemon**  
36

**Pan-Roasted Chatham Cod,  
Crab Agnolotti, Mussels, Honshimeji, Lobster Broth**  
35

**Slow-Poached Alaskan Halibut,  
Summer Squash, Chanterelle, Pesto, Carrot-Ginger Sauce**  
38

**Miso-Glazed Scottish King Salmon,  
Braised Bok Choy, Shiitake Mushrooms, Coconut Reduction**  
36

**Grilled Massachusetts Wild Striped Bass,  
Citrus Salad, Chilled Tomato Water**  
34

**Asparagus Risotto,  
Shiitake Mushrooms, Poached Organic Egg**  
30

**Free-Range Murray's Chicken Breast,  
Pee Wee Potato, Carrot, Fennel, Tarragon Jus**  
35

**Long Island Duck Breast, Crispy Confit,  
French Lentil, Rainbow Chard, Duck Prosciutto, Blackberry Jus**  
36

**Ellensburg Rack of Lamb,  
Rice Flour Gnocchi, Trevisano, Roasted Tomato, Rosemary Jus**  
45

**28-Day Dry-Aged DeBragga and Spitler Prime NY Steak,  
Potato Purée, Market Vegetables, Bordelaise**  
45

**Executive Chef Kyung Up Lim**