

MICHAEL'S

Winter 2012

APPETIZERS

*Oysters or Littleneck Clams on the Half Shell,
Mignonette or Cocktail Sauce*

18

*Potato-Leek Soup,
Brussels Sprouts, Shiitake, Uni*

17

*Local Organic Greens,
Market Vegetables, Dijon Mustard Vinaigrette*

16

*Grilled Caesar Salad,
Garlic Crouton, Parmesan*

17

*Brussels Sprouts, Apple,
Fennel, Goat Cheese, Cranberry Puree*

19

*Sweet Potato-Mascarpone Ravioli,
Beurre Noisette, Sage, Hazelnuts*

18

*House-Cured Gravlox,
Mustard-Dill Aioli, Brioche Toast*

20

*Farmers' Market Beet Salad,
Greek Yogurt, Granola, Lemon Zest*

19

*Maplebrook Farm Burrata, Prosciutto di Parma,
Arugula, Grilled Radicchio, Persimmon, Ice Wine Vinaigrette*

21

*Sashimi of Hamachi,
Pickled Jalapeño, Bell Peppers, Salmon Roe, Yuzu Vinaigrette*

22

*Winter Mushroom Vialone Nano Risotto,
Organic Egg Yolk*

20

*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,
Butternut-Spaghetti Squash, Pancetta, Brown Butter*
38

*Maine Lobster,
Gnocchi, Brussels Sprouts, Sauce Américaine*
36

*Grilled Mediterranean Branzino,
Forbidden Black Rice, Haricots Verts, Leeks, Pesto,
Cabernet Sauce*
36

*Organic Scottish Salmon,
Red Cabbage, Salsify, Cauliflower, Mustard Sauce*
36

*Black Sea Bass,
Oyster Stew, Crab, Sunchoke, Pickled Honshimeji*
38

*Free-Range Murray's Chicken Breast and Thigh,
Gruyère-Potato Puree, Kale, Tarragon Jus*
35

*Long Island Duck Breast, Crispy Confit,
French Lentils, Rainbow Chard, Blackberry Jus*
38

*Snake River Kurobuta Pork Chop,
Heirloom Carrots, Polenta, Endive, Pommery Mustard Jus*
42

*Ellensburg Rack of Lamb,
Potato Gratin, Cipollini Onions, Broccoli, Lamb Jus*
45

*28-Day Dry-Aged DeBragga Prime NY Steak,
Veal Sweetbreads, Creamed Spinach, French Horn Mushrooms, Bordelaise*
45

*Executive Chef
Kyung Up Lim*