

MICHAEL'S

Winter Restaurant Week 2010

Appetizer

Baby Beet Salad,
Goat Cheese, Mache, Frisée, Hazelnut

Citrus Marinated Salmon,
Tobiko, Fennel, Cilantro Oil

Potato Leek Soup,
Lobster, Black Trumpet Mushroom, Watercress

Entrée

Wild Striped Bass,
Seafood Ragu, Salsify, Kale, Lobster Broth

Roasted Free Range Chicken Breast,
Pee wee Potatoes, Wild Mushroom, Brussels Sprouts, Tarragon Jus

Braised Short Rib,
Chive Risotto, Heirloom Carrot, Cippolini Onion, Natural Jus

Dessert

Triple Chocolate Mousse,
Ovaltine Ice Cream, Caramel Corn

Trio of Seasonal Sorbets

Michael's Cookies

Chef Kyung Up Lim
Pastry Chef Amanda Moreno