

MICHAEL'S  
Winter 2006  
DINNER

East Coast Halibut Cooked Sous-Vide, Orzo with Parmesan, Baby Beets, Spiced Black Bean Sauce	35.00
Maple Wood and Shiso Roasted King Salmon, Braised Kale, Roasted Tomatoes, Honshimeji Mushrooms, White Soy Court Bouillon	34.00
Crisped Black Sea Bass, Steamed Infant Potatoes, Baby Artichokes, Red Onion, Capers, Sancerre Butter Sauce	35.00
Steamed French Sole, Chopped Spinach, Seasonal Mushrooms, Saffron Vanilla Beurre Blanc	36.00
Seared Hamachi, Braised Baby Bok Choy, Seasonal Mushrooms, Mushroom Beurre Blanc, Toasted Pumpkin Seed Oil	32.00
Grilled Marinated Tuna Steak, Salsify, Brown Butter Whipped Potato, Yellow Tomato Coulis	34.00
Roasted Free Range Chicken Pot-au-feu, Roast Autumn Vegetables, House-Made Broad Noodles, Double Roasted Chicken Broth	30.00
Confit of Long Island Duck, Ragout of Lima and Lentils, Roasted Cipolline Onions	34.00
28 Day Dry-Aged Prime NY Steak, Roast Garlic Arugula Potato Purée, Grilled Onions, Grilled Jumbo Asparagus, Fresh Thyme	45.00
Prime Porterhouse Steak, Salt Baked Fingerling Potatoes, Crispy Fried Onions	42.00
Grilled Rack of Colorado Lamb, Yam and Potato Gratin, Baby Root Vegetables	38.00
Fresh Veal Cheeks Sous-Vide, Toasted Almond Risotto, Tender Baby Leeks, Veal Jus	34.00

Robert Ribant  
Executive Chef

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## APPETIZERS

Oysters or Littleneck Clams on the Half Shell, 'Banyuls Vinegar' Mignonette, Walnut Toast	14.00
She Crab Bisque, Lump Crab, Maitake Mushrooms, Fennel Scented Crème Fraiche	15.00
House Salad of Field Greens, Endive, Cherry Tomatoes, Ginger and Coriander Vinaigrette	14.00
House Cured Gravlox with Mustard Dill Sauce, and Brioche Toast	16.00
House-Made Ravioli with Burrata and Portobello Confit, Toasted Cumin and Yogurt Beurre Fondue	16.00
Pan Seared Sea Scallops, Fresh Baby Corn Red Beet Broth	19.00
Braised Lobster, Daikon, Sweet Potato, Red Beet, American Caviar, Lobster Butter Sauce	19.00
Sashimi of Salmon and Tuna, True Wasabi, Daikon, Red Radish, Cucumber, Tobiko	19.00
Crispy Fresh Sweet Breads, Cinnamon Essence, Apple and Shallot Marmalade	16.00
Grilled Fresh Jumbo Quail, Lemon Potato Gnocchi, Parmesan Tuile, Blood Orange and Onion Soubise	17.00
Foie Gras Terrine, Pickled Pearl Onions & Haricot Vert, House-made Duck Prosciutto	19.00

MENU COVER: Painting by Kim McCarty  
Based upon an image by Henry Wessel