

MICHAEL'S

Summer Restaurant Week Menu 2010

APPETIZERS

Blue Island Shellfish Farm Oyster Trio,
Salmon Caviar, Jalapeño, Jicama, Yuzu Vinaigrette

Beefsteak Tomatoes, Feta,
Japanese Cucumber, Arugula, Balsamic Vinaigrette

House-Made Spinach-Ricotta Ravioli,
Creamed Corn, Pancetta, Parmesan, Truffle Essence

ENTREES

Manchester Farm Quail,
Roasted Sweetbread, Celeriac Remoulade, Lentils, Honshimeji

Sautéed Skate Wing,
Corn Succotash, Braised Red Cabbage, Carrot-Ginger Sauce

Grilled Kalbi Hanger Steak,
Pewee Potato Confit, Mustard Greens, Sesame, Roasted Garlic Jus

DESSERTS

Warm Chocolate Cake,
Cocoa-Coffee Crumble, Tahitian Vanilla Ice Cream

Sweet Cream Panna Cotta,
Hibiscus Gelée, Strawberry Granita

Executive Chef
Kyung Up Lim

Executive Pastry Chef
Amanda Moreno