



M E N U

AMUSE BOUCHE

TRIO OF MICHAEL'S CLASSIC FRIES
ROSEMARY, PAPRIKA, ONION

CHOICE OF STARTERS

COCONUT & CURRY LOBSTER BISQUE
CONFIT POTATO, SWEET CORN, CILANTRO

KALE SALAD

PINE NUT & QUINOA GRANOLA, FRUIT MOSTARDA, TAHINI-TURMERIC DRESSING

MUSHROOM RISOTTO

CARNAROLI RICE, PARMIGIANO REGGIANO

CHOICE OF ENTREE

PRIME FILET MIGNON

LOADED POTATO MILLE-FEUILLE, BROCCOLINI, RED WINE JUS

BLACKENED ORA KING SALMON

AVOCADO, ROASTED PEPPER, CIPOLINI ONIONS

AMISH ROASTED CHICKEN

SUMMER BLACK TRUFFLE POTATO PURÉE, GLAZED CARROTS

CHOICE OF DESSERT

TROPICAL KEY LIME PIE

TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET

VALRHONA CHOCOLATE DEVIL'S FOOD CAKE

VANILLA GELATO

\$98

B E V E R A G E

ARNEIS, CORDERO DI MONTEZEMOLO

PIEDMONT, ITALY 2022

\$78

TEMPRANILLO, DOMINIO DE PINGUS PSI

RIBERA DEL DUERO, SPAIN 2021

\$98

PAPER PLANE

WOODFORD RESERVE RYE, AMARO MONTENEGRO, APEROL, FRESH LEMON

\$14

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE
LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW
OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.

EXECUTIVE CHEF | MARIO BEABRAUT