

# *New Year's Eve*

*at*

## Anton & Michel

### *Starters*

California Red Abalone 35  
pickled ginger salad, caper beurre blanc

Butternut Squash & Ricotta Ravioli 17  
brown butter, mint, balsamic glaze

Lobster & Avocado Cocktail 15  
horseradish, chopped watercress

Shrimp Spring Roll 15  
asian cole slaw, acacia honey glaze, sweet chili sauce

Wild Mushroom Risotto 17  
chives, parmesan, white truffle oil

Hawaiian Tuna Tartare 16  
avocado, soy-citrus dressing, wasabi cream, sesame crackers

Duck Paté & Brie 18  
micro greens, orange marmalade, toasted baguette

Baked Spinach, Beet & Potato Gnocchi 17  
gorgonzola cream sauce, corn, toasted walnuts

### *Soups & Salads*

Classic French Onion Soup 11

Tomato, Basil & Crab Bisque 9

Endive & Watercress 12  
goat cheese, toasted almonds, sherry vinaigrette

Grilled Pear Salad 12  
sundried cherries, toasted pinenuts, crumbled feta cheese,  
micro greens, champagne vinaigrette

Chilled Iceberg Wedge 11  
gorgonzola, peppered bacon, creamy artichoke dressing

Hearts of Romaine 11  
asiago cheese, croutons, caesar dressing

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### *Prime Plates*

#### Rack of Lamb 52

citrus-port sauce, oven-roasted vegetables,  
bacon-leek potato gratin

#### Porcini-Dusted Alaskan Halibut 44

wild mushroom ragout, roasted brussel sprouts,  
baked three-cheese polenta

#### Paella Valenciana 40

clams, mussels, shrimp, chicken, chorizo, peas,  
simmered in saffron rice

#### American Kobe Beef Short Ribs 49

guinness-hoisin braised, tobacco onions,  
red bliss mashed potatoes

#### Honey-Thyme Glazed Salmon 38

oven-roasted cauliflower & peppers, lemon-scented jasmine rice

#### Butter-Poached Australian Lobster Tail 49

over garlic-basil fettuccine with roma tomato & arugula

#### Maple Leaf Duck Breast 40

sundried cherry sauce, grilled asparagus, roasted peppers,  
sweet potato & green onion mash

#### Black Angus Filet Mignon 48

wild mushrooms, pancetta, cabernet reduction,  
sautéed spinach, roasted fingerling potatoes

### *Classic Dinner for Two*

Prepared Tableside

160

(3 course)

Caesar Salad 28 (à la carte)

Rack of Lamb 106 (à la carte)

Choice of Flambée Dessert 29 (à la carte)

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