

Christmas
at
Anton & Michel

Starters

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

California Red Abalone 33
pickled ginger salad, caper beurre blanc

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

Tomato, Basil & Crab Bisque 9

Classic French Onion Soup 11

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

PLEASE HELP US CONSERVE WATER
SERVED ONLY ON REQUEST

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Prime Plates

Paella Valenciana 38

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

Honey-Thyme Glazed Salmon 34

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

Porcini-Dusted Alaskan Halibut 39

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

Butter Poached Australian Lobster Tail 47

over garlic-basil fettuccine with roma tomato & arugula

Maple Leaf Duck Breast 39

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

Rack of Lamb 48

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

Black Angus Filet Mignon 44

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

American Kobe Beef Short Ribs 47

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

Classic Dinner for Two

Prepared Tableside

153

(3 course)

Caesar Salad 28 (à la carte)

Rack of Lamb 99 (à la carte)

Choice of Flambée Dessert 29 (à la carte)

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