

Anton & Michel

Dinner Menu

Starters

Seasonal Ravioli 15.50

fresh filled pasta in a savory sauce
your waiter will describe featured presentation

California Red Abalone 33.00

pickled ginger salad, caper beurre blanc

Baked Tri-Colored Gnocchi 15.50

gorgonzola cream sauce, sundried tomato, corn

Grilled Castroville Artichoke 12.50

fried capers, garlic-mint aioli

Shrimp Spring Roll 15.00

asian cole slaw, acacia honey glaze, sweet chili sauce

Hawaiian Tuna Tartare 15.50

avocado, soy-citrus dressing, wasabi cream, sesame crackers

Duck Paté & Brie 16.50

cornichons, orange marmalade, micro greens, toasted baguette

Roasted Artichoke & Tomato Risotto 15.50

basil pesto, parmesan

Tomato & Grilled Halloumi 15.50

balsamic glaze, extra virgin olive oil

Soups & Salads

Soup of the Day 9.00

Classic French Onion Soup 11.00

Endive & Watercress 11.50

goat cheese, toasted almonds, sherry vinaigrette

Seasonal Organic Mixed Greens 9.50

cherry tomatoes, cucumber, shredded carrot, balsamic vinaigrette

Chilled Iceberg Wedge 10.00

gorgonzola, peppered bacon bits, creamy artichoke dressing

Roasted Red & Golden Beets 11.50

micro greens, candied walnuts, feta, champagne vinaigrette

Hearts of Romaine 11.00

asiago cheese, croutons, caesar dressing

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PLEASE HELP US CONSERVE WATER
SERVED ONLY ON REQUEST

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Prime Plates

Maple Leaf Duck Breast 37.00
sundried cherry sauce, grilled asparagus,
roasted peppers, sweet potato & green onion mash

Tropical Glazed Pork Tenderloin 32.00
warm red cabbage & apple slaw, jasmine rice

Garlic-Herb Roasted Chicken Breast 28.00
root vegetables ragout, tri-colored gnocchi, pan jus

Oven-Roasted Salmon 33.00
cashew-cilantro pesto, slow braised beluga lentils

Seared Idaho Rainbow Trout 30.00
artichokes à la grècque, citrus beurre blanc,
baked three-cheese polenta

Paella Valenciana 36.00
clams, mussels, shrimp, chicken, chorizo, peas,
simmered in saffron rice

Rack of Lamb 46.00
citrus-port sauce, oven-roasted vegetables,
bacon-leek potato gratin

American Kobe Beef Short Ribs 45.00
guinness-hoisin braised, tobacco onions,
red bliss mashed potatoes

Prime New York Steak 45.00
green peppercorn-brandy sauce, garlic string beans,
seasoned steak fries

Black Angus Filet Mignon 43.00
wild mushrooms, pancetta, cabernet reduction,
sautéed spinach, roasted fingerling potatoes

Classic Dinner for Two

Prepared Tableside

149.00

(3 course)

Caesar Salad 28.00 (à la carte)

Rack of Lamb 95.00 (à la carte)

Choice of Flambée Dessert 29.00 (à la carte)

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