

# *New Year's Eve*

*at*

## Anton & Michel

### *Starters*

California Red Abalone 35  
pickled ginger salad, caper beurre blanc

Cured Salmon Ravioli 17  
brown butter, mint, balsamic glaze

Coconut-Crusted Crab Cakes 17  
pineapple arugula salad, wild berry vinaigrette

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

Roasted Artichoke & Tomato Risotto 17  
basil pesto, parmesan

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

Tomato & Grilled Halloumi 18  
balsamic glaze, extra virgin olive oil

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

### *Soups & Salads*

Lobster Bisque 9

Classic French Onion Soup 11

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

Roasted Red & Golden Beets 13  
micro greens, candied walnuts, feta,  
champagne vinaigrette

Chilled Iceberg Wedge 10  
gorgonzola, peppered bacon, creamy artichoke dressing

Hearts of Romaine 11  
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*

#### Rack of Lamb 52

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

#### Porcini-Dusted Alaskan Halibut 43

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

#### American Kobe Beef Short Ribs 50

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

#### Butter Poached Australian Lobster Tail 50

over garlic-basil fettuccine with roma tomato & arugula

#### Black Angus Filet Mignon 49

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

#### Prime New York Steak 52

green peppercorn-brandy sauce, garlic string beans,  
seasoned steak fries

#### Paella Valenciana 40

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

#### Oven-Roasted Salmon 38

cashew-cilantro pesto, slow-braised beluga lentils

#### Maple Leaf Duck Breast 40

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

### *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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