

Christmas
at
Anton & Michel

Starters

Cured Salmon Ravioli 17
brown butter, mint, balsamic glaze

Coconut-Crusted Crab Cakes 15
pineapple arugula salad, wild berry vinaigrette

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

California Red Abalone 33
pickled ginger salad, caper beurre blanc

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 12
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

Paella Valenciana 37

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

Oven-Roasted Salmon 35

cashew-cilantro pesto, slow-braised beluga lentils

Porcini-Dusted Alaskan Halibut 39

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

Butter Poached Australian Lobster Tail 48

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 46

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

Prime New York Steak 48

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

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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