

Anton & Michel

D I N N E R M E N U

Starters

Wild Mushroom Risotto 17

basil pesto, micro greens, parmesan

Seasonal Ravioli 17

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

California Red Abalone 35

pickled ginger salad, caper beurre blanc

Baked Tri-Colored Gnocchi 17

gorgonzola cream sauce, sundried tomato, corn

Coconut Crusted Crab Cakes 18

pineapple arugula salad, wild berry vinaigrette

Shrimp Spring Roll 16

asian cole slaw, acacia honey glaze, sweet chili sauce

Hawaiian Tuna Tartare 16

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

Tomato & Grilled Halloumi 17

balsamic glaze, extra virgin olive oil

Duck Paté & Brie 18

cornichons, orange marmalade, micro greens, toasted naan

Soups & Salads

Soup of the Day 10

Classic French Onion Soup 12

Endive & Radicchio 12

goat cheese, toasted almonds, pomegranate vinaigrette

Seasonal Organic Mixed Greens 10

cherry tomatoes, cucumber, shredded carrot, balsamic vinaigrette

Chilled Iceberg Wedge 11

gorgonzola, peppered bacon bits, creamy artichoke dressing

Roasted Red & Golden Beets 13

micro greens, candied walnuts, feta, champagne vinaigrette

Hearts of Romaine 12

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 39
sundried cherry sauce, grilled asparagus,
roasted peppers, sweet potato & green onion mash

Tropical Glazed Pork Tenderloin 34
warm red cabbage & apple slaw, jasmine rice

Garlic-Herb Roasted Chicken Breast 32
root vegetables ragout, tri-colored gnocchi, pan jus

Oven-Roasted Salmon 35
cashew-cilantro pesto, slow braised beluga lentils

Seared Idaho Rainbow Trout 34
smoky white bean, artichoke, & tomato cassoulet
chimichurri sauce

Italian Parsley Fettuccine 37
clams, scallops, prawns, chorizo,
zesty tomato sauce

Rack of Lamb 49
citrus-port sauce, oven-roasted vegetables,
bacon-leek potato gratin

American Kobe Beef Short Ribs 49
guinness-hoisin braised, tobacco onions,
red bliss mashed potatoes

Prime New York Steak 48
green peppercorn-brandy sauce, garlic string beans,
seasoned steak fries

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 29 (à la carte)

Rack of Lamb 102 (à la carte)

Choice of Flambée Dessert 29 (à la carte)

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