

# Anton & Michel

## *Starters*

**Wild Mushroom Risotto 17**  
basil pesto, micro greens, parmesan

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

**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

**Tomato & Grilled Halloumi 17**  
balsamic glaze, extra virgin olive oil

## *Soups & Salads*

**Butternut Squash Bisque 10**

**Classic French Onion Soup 12**

**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

## *Prime Plates*

**Maple Leaf Duck Breast 39**  
sundried cherry sauce, grilled asparagus, roasted peppers,  
sweet potato & green onion mash

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

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

**Seafood Fricassée 39**  
grilled shrimp and scallops, smoked salmon ravioli,  
in a light asparagus-mushroom cream sauce, chipotle pesto

**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

**Black Angus Filet Mignon 48**  
wild mushrooms, pancetta, cabernet reduction, sautéed spinach,  
roasted fingerling potatoes



Carmel-by-the-Sea

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*Thanksgiving Dinner*  
*Menu*

**Butternut Squash Bisque**

*cinnamon crème fraîche*

or

**Arugula Salad**

*roasted granny smith apples*

*pecans • gorgonzola*

*cranberry vinaigrette*

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**Roast Free-Range Turkey**

*cornbread & sage stuffing • natural pan gravy*

*cranberry-port chutney • sweet potato-green onion mash*

*fresh seasonal vegetables*

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**Pumpkin Mousse Cake**

or

**Pecan Pie**

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**Coffee & Tea Service**

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**\$53**

*Children 12 and under \$27*

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

PLEASE HELP US CONSERVE WATER  
SERVED ONLY ON REQUEST