

Anton & Michel

D I N N E R M E N U

Starters

^{GF} Wild Mushroom Risotto 18

basil pesto, parmesan

Seasonal Ravioli 18

fresh filled pasta in a savory sauce

California Red Abalone 35

pickled ginger salad, caper beurre blanc

Crab Cakes 20

pineapple-coconut arugula salad, wild berry vinaigrette

Shrimp Spring Roll 17

asian cole slaw, acacia honey glaze, sweet chili sauce

Tuna Tartare 17

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

^{GF} Heirloom Tomato & Grilled Halloumi 18

balsamic glaze, extra virgin olive oil

Duck Liver Paté 19

cornichons, pickled mustard seeds, wild berry confit,
toasted baguette

Soups & Salads

Soup of the Day 11

Classic French Onion Soup 13

^{GF} Endive & Radicchio 13

goat cheese, toasted almonds, pomegranate vinaigrette

^{GF} Organic Mixed Greens 12

cherry tomatoes, cucumber, shredded carrot, balsamic vinaigrette

^{GF} Chilled Iceberg Wedge 13

gorgonzola, peppered bacon bits, creamy artichoke dressing

^{GF} Roasted Red & Golden Beets 15

candied walnuts, feta, champagne vinaigrette

Hearts of Romaine 13

grana padano cheese, croutons,
caesar dressing

PLEASE NOTE THAT "GF" NEXT TO ITEM INDICATES CERTIFIED GLUTEN-FREE
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

Anton & Michel

D I N N E R M E N U

Prime Plates

GF Maple Leaf Duck Breast 42

sundried cherry sauce, grilled asparagus,
roasted peppers, sweet potato mash

GF Grilled Bone-In Pork Chop 38

braised red cabbage, warm potato salad
smoked apple demi-glace

Free-Range Chicken Breast 34

spinach-ricotta dumplings,
shiitake mushroom cream

GF Oven-Roasted Salmon 37

creamy beluga lentils, grilled endive, basil pesto

GF Seared Idaho Rainbow Trout 35

smoky white bean, artichoke, and tomato cassoulet
chimichurri sauce

Italian Parsley Fettuccine 37

clams, scallops, prawns, chorizo, tomato sauce

Seafood Fricassée 39

grilled shrimp and scallops, smoked salmon ravioli,
asparagus-mushroom cream sauce, chipotle pesto

Rack of Lamb 54

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

GF American Kobe Beef Short Ribs 49

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

GF New York Steak 48

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

GF Black Angus Filet Mignon 52

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

PLEASE NOTE THAT "GF" NEXT TO ITEM INDICATES CERTIFIED GLUTEN-FREE
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