

Anton & Michel

D I N N E R M E N U

Starters

^{GF} Wild Mushroom Risotto 20

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 21

pineapple-coconut arugula salad, wild berry vinaigrette

Shrimp Spring Roll 17

asian cole slaw, acacia honey glaze, sweet chili sauce

Tuna Tartare 18

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

^{GF} Heirloom Tomato & Grilled Halloumi 18

balsamic glaze, extra virgin olive oil

Duck Liver Paté 20

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

Soups & Salads

Soup of the Day 11

Classic French Onion Soup 13

^{GF} Endive & Radicchio 14

goat cheese, toasted almonds, pomegranate vinaigrette

^{GF} Organic Mixed Greens 13

cherry tomatoes, cucumber, shredded carrot, balsamic vinaigrette

^{GF} Chilled Iceberg Wedge 14

gorgonzola, peppered bacon bits, creamy artichoke dressing

^{GF} Roasted Red & Golden Beets 15

candied walnuts, feta, champagne vinaigrette

Hearts of Romaine 15

white anchovy, 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

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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 38

creamy beluga lentils, grilled endive, basil pesto

GF Pan Seared Steelhead Trout 38

guanciale, white bean cassoulet
castelvetro olives, pickled onion

Italian Parsley Fettuccine 38

clams, scallops, prawns, chorizo, tomato sauce

Seafood Fricassée 42

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

Rack of Lamb 55

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

GF American Kobe Beef Short Ribs 49

wild mushrooms, cipollini onions, horseradish mash

GF New York Steak 49

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

GF Black Angus Filet Mignon 53

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

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