

New Year's Eve

at

Anton & Michel

Starters

Wild Mushroom Risotto 24

basil pesto, parmesan

California Red Abalone 40

pickled ginger salad, caper beurre blanc

Oysters Rockefeller 36

*½ dozen oysters cooked in the shell, with delicately seasoned spinach,
topped with sauce mornay and breadcrumbs*

Crab Cakes 25

pineapple-coconut arugula salad, wild berry vinaigrette

Steak Tartare 26

buttered toast, grana padano cheese

Tomato & Grilled Halloumi 23

balsamic glaze, extra virgin olive oil

Soups & Salads

Lobster Bisque 13

Classic French Onion Soup 15

Chilled Iceberg Wedge 16

gorgonzola, peppered bacon bits, creamy artichoke dressing

Roasted Red & Golden Beets 19

candied walnuts, feta, champagne vinaigrette

Hearts of Romaine 18

*white anchovy, grana Padano 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

Filet Mignon & Lobster Tail 80

*roasted garlic, fresh herbs, drawn butter,
lemon-scented jasmine rice*

Rack of Lamb 65

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

Maple Leaf Duck Breast 50

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

Seafood Fricassée 50

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

Pan-Seared Alaskan Halibut 50

*sherry wine sauce, sautéed spinach,
yukon gold mash*

American Kobe Beef Short Ribs 60

*wild mushrooms, cipollini onions,
horseradish mash*

Rib Eye Steak 60

*green peppercorn-brandy sauce, garlic string beans,
truffle fries*

Black Angus Filet Mignon 60

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

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