

# *Holiday Menu*

*at*

## Anton & Michel

### *Starters*

Wild Mushroom Risotto 24

*basil pesto, parmesan*

California Red Abalone 39

*pickled ginger salad, caper beurre blanc*

Oysters Rockefeller 37

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

Crab Cakes 26

*pineapple-coconut arugula salad, wild berry vinaigrette*

### *Soups & Salads*

Lobster Bisque 12

Classic French Onion Soup 15

Chilled Iceberg Wedge 15

*gorgonzola, peppered bacon bits, creamy artichoke dressing*

Roasted Red & Golden Beets 18

*candied walnuts, feta, champagne vinaigrette*

Hearts of Romaine 17

*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*

Rack of Lamb 63

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

Maple Leaf Duck Breast 47

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

Seafood Fricassée 48

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

Pan-Seared Alaskan Halibut 49

*rancho gordo beans, braised kale,  
puttanesca sauce*

American Kobe Beef Short Ribs 58

*wild mushrooms, cipollini onions,  
horseradish mash*

Black Angus Filet Mignon 56

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

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