

Anton & Michel

D I N N E R M E N U

Starters

^{GF} Wild Mushroom Risotto 23

basil pesto, truffle, parmesan

Oysters Rockefeller 32

1/2 dozen oysters cooked in the shell, with delicately seasoned spinach,
sauce mornay and breadcrumbs

California Red Abalone 38

pickled ginger salad, caper beurre blanc

Dungeness Crab Cake 25

mustard remoulade, citrus fennel salad, fresh herbs

Steak Tartare 24

chopped beef tenderloin, capers, cornichons, shallots, herbs,
grana padano cheese, buttered baguette

Ahi Tuna Crudo 24

avocado, soy-chili dressing, wasabi, sesame crackers

Sweet Potato Gnocchi 19

sage brown butter, pecorino cheese

Housemade Duck Liver Paté 22

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

Steamed Littleneck Clams 24

shallots, white wine, grilled focaccia

Soups & Salads

Soup of the Day 12

Classic French Onion Soup 15

^{GF} Radicchio & Endive 16

bartlett pear, hazelnut, blue cheese-fine herbs vinaigrette

^{GF} Chilled Iceberg Wedge 16

gorgonzola, peppered bacon bits, creamy artichoke dressing

^{GF} Roasted Red & Golden Beets 18

candied walnuts, feta, champagne vinaigrette

Hearts of Romaine 16

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 44**

white bean cassoulet, duck confit, preserved lemon, calabrian chili

^{GF} **Grilled Bone-In Pork Chop 41**

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

^{GF} **Oven-Roasted Half Chicken 38**

semi-boneless free-range, garlic confit, baby carrots, yukon gold mash

^{GF} **King Salmon 44**

potato risotto, asparagus, dill, smoked trout roe

^{GF} **Whole Grilled Branzino 45**

stuffed with lemon, za'atar spice, rice pilaf, mustard green salad

Seafood Fricassée 46

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

Rack of Lamb 60

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

^{GF} **American Kobe Beef Short Ribs 54**

wild mushrooms, cipollini onions, horseradish mash

^{GF} **Japanese A5 Wagyu 99**

white soy, wasabi root, charred onions, pommes puree

^{GF} **Black Angus Filet Mignon 59**

wild mushrooms, cabernet reduction, sautéed asparagus, fondant potatoes

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