

Anton & Michel

D I N N E R M E N U

Starters

^{GF} **Truffle Fingerling Potatoes 18**
black truffle, crème fraîche, herb salad

Oysters Rockefeller 32
1/2 dozen oysters cooked in the shell,
with delicately seasoned spinach, sauce mornay and breadcrumbs

Scallops on the Half Shell 32
baked with chimichurri butter

Dungeness Crab Cake 25
mustard remoulade, citrus fennel salad, fresh herbs

^{GF} **Brussel Sprouts 19**
pan-fried with brown butter saba, gorgonzola, walnuts & grapes

Hamachi Crudo 25
yuzu kosho, white soy, avocado puree, toasted sesame, wasabina mustard greens

Sweet Potato Gnocchi 19
sage brown butter, pecorino cheese

Housemade Duck Liver Paté 22
cornichons, pickled mustard seeds, wild berry confit, toasted baguette

Cheese Plate 35
local california cheese, poached pear, grilled baguette

Soups & Salads

Soup of the Day 12

Classic French Onion Soup 15

^{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

Prosciutto & Burrata 22
wild arugula, toasted pistachios, balsamic glaze

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Prime Plates

^{GF} **Maple Leaf Duck Breast 44**
parsnip puree, root vegetables, cherry bordelaise

^{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**
fregola sarda, roasted corn, 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

^{GF} **Rack of Lamb 65**
warm lentil salad, vadouvan yogurt, bloomsdale spinach

^{GF} **American Kobe Beef Short Ribs 54**
wild mushrooms, cipollini onions, horseradish mash

Twenty layer Lasagna 39
oxtail bolognese, spinach pasta, san marzano tomato sauce

^{GF} **Black Angus Filet Mignon 61**
smoked potato mousse, braised mustard greens

^{GF} **Pan Seared Hokkaido Scallops 48**
english pea risotto, cured egg yolk, pecorino romano