

Dinner

Charcuterie & Cheese

Country Pate	\$13
Faux gras terrine and country pate	\$16
'La Quercia' prosciutto plate	\$16
Michel's charcuterie tower per person	\$16
Two person minimum	
Michel's charcuterie plate	\$24
Artisanal cured meats & faux gras	
Cheese Plate	\$15/22
Daily selection of 3 or 5	

Sandwiches

All served with confit tomato, Central mayonnaise, potato tuiles and choice of French fries or salad

Grilled mushroom & cheese sandwich	\$16
Chicken & lemon burger	\$16
Hamburger	\$17
Add cheese \$1, bacon \$1	
Ahi tuna burger	\$20
Lamb Burger	\$20
Lobster burger	\$30

Appetizers & Salads

Deviled Eggs with Boquerones	\$7
Cheese puffs (gougères)	\$8
Mixed green salad	\$9
French onion soup	\$10
Iceberg and blue cheese salad	\$10
Pork belly confit with smoked bbq sauce	\$11
Bacon and onion tart	\$12
Asian style tuna carpaccio	\$14
Chopped salad	\$14
Goat cheese caesar salad	\$14
Salad frisee with lardons, poached egg	\$14
New England clam chowder	\$14
Frog's legs	\$15
Mushroom pearl pasta risotto	\$15
Tartare of filet mignon and French fries	\$16
Roasted beets, arugula & warm goat cheese	\$16
Crabcake with leek tartare	\$17
Burrata mozzarella and bruschetta	\$17
Oysters half or one dozen	\$18/34

Main Course

Mussels:	
<i>White wine & garlic</i>	\$19
<i>Curry & coconut</i>	\$19
<i>Spanish chorizo & tomato</i>	\$21
Fish & chips	\$19
Walnut-cruste salmon, root vegetables	\$22
Rotisserie chicken with roasted potato	\$22
Braised chicken in pinot noir with pasta	\$22
Fried Chicken with mashed potato	\$23
Meatloaf	\$24
Hangar steak au poivre with onion carbonara	\$27
Tartare of filet mignon and French fries	\$27
Lamb shank with creamy corn polenta	\$27
Cassoulet	\$28
Short rib with pappardelle and syrah sauce	\$28
Rockfish, shrimp, mussels, lobster broth	\$29
Loup de Mer (sea bass) with mushrooms	\$34
Ribeye with fresh horseradish	\$34

Sides

Creamed spinach	\$8	French fries	\$8
Creamy polenta	\$8	Macaroni and Cheese	\$8
Brussels sprouts with bacon	\$8	Green beans	\$8
Mashed potatoes	\$8	Up-charge to substitute sides on main dishes	\$3

Jason Maddens, Chef de Cuisine | David Hale, General Manager/Wine Director

A Gratuity of 20% may be added to parties of 6 or more.

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions."

—Section 11051, 2003 DC Food Code

Dessert

Celebration cake*	\$15
Banana split*	\$12
Lemon Tart	\$10
Pear & Almond Tart	\$10
Rustic apple pie	\$9
Mixed berry meringue*	\$9
Michel's chocolate bar*	\$9
Carrot cake*	\$8
Michel's Napoleon	\$8
Michel's chocolate mousse *	\$8
Crème brulee	\$8
Chocolate lava cake a la mode*	\$8
Ice Cream & Sorbet*	\$6

*dish may contain nuts

Beverage List

Mineral Water

SiDEA Purified water — sparkling/still	\$3
Acqua Panna, Italy — still	\$7
San Pellegrino — sparkling	\$8

Non-Alcoholic

Iced Tea	\$3
Lemonade	\$3
Soda	\$3
Dr. Brown's soda	
Diet Black Cherry or Cel-Ray	\$4
Peach Tonic	\$4
Abita rootbeer	\$4
Fevertree ginger beer	\$4
House made grapefruit soda	\$6

Hot Beverages

Espresso	\$4
Decaffeinated espresso	\$4
Double espresso	\$7
Cappuccino/latte	\$6
Fresh brewed coffee	\$3
Mighty Leaf tea selection	\$5
English Breakfast, Green Tea Passion	
Verbena Mint, Leaves of Provence	
Chamomile Citrus, Earl Grey	

Enjoy Michel's Award-winning Cookbooks!

Happy in the Kitchen	\$45
Sweet Magic	\$28

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Dinner

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FOR BEST NEW RESTAURANT**