



Sample 3 Course Menu – Plated

(Can be customized for lunch or dinner)

Salad

*Petit Heirloom Lettuce
Mountain Gorgonzola
Red Walnuts, Hamada Farm Apricots
Mustard Citrus Vinaigrette*

Entree

Artesian Breads & Butter

*Miso Glazed Sea Bass
Yam & Macadamia Croquet
Braised Bok Choy*

Dessert

Limoncello Tiramisu

Please Note: The above represents a small sample of what we can do. Chez Michele will always make recommendations based on the freshest seasonal ingredients available at the time. Contact us for a custom proposal and be prepared to “Taste the Passion.”