



Sample 4 Course Menu – Plated

(Can be customized for lunch or dinner)

Starter

Ahi Tuna Tartar

Wonton Crisp

Micro Greens, Wasabi Aioli

Salad

Arugula & Fennel Salad

Orange Segments, Almonds, Sun dried Cherries

Kumquat Dijon Vinaigrette

Entree

Artesian Breads & Butter

Olive Oil & Balsamic

Prosciutto Wrapped Grilled Petit Filet

Gorgonzola Cream Sauce

Roasted Grape Tomatoes & Haricot Verts

Dessert

Scharffenberger Chocolate Mousse

Kahilua Infused Whipped Cream

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.”