



## *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.”*