

**Michael's
Restaurant Week Summer 2009 Menu**

Appetizer

Yellow Tomato Gazpacho

Sweet Little Gem Lettuce, Pumpernickel Croutons, Parmesan,
Anchovy Dressing

Salmon Tartare
Quail Egg, Crispy Wonton, Tomato and Chive Essence

Main

Free Range Chicken
Spinach Barley, Summer Baby Vegetables,
Tarragon Jus

Grilled Hanger Steak
Roasted Garlic Mashed Potato, Vidalia Onion Ring, Asparagus,
Bordelaise

Pan Roasted Wild Striped Bass
Cucumber Wrapped Jumbo White Asparagus, Summer Squash,
Cherry Tomato, Wasabi Cilantro Sauce

DESSERT

Malted Milk Chocolate Mousse
Caramel Corn, Ovaltine Ice Cream

Buttermilk Panna Cotta
Strawberry Compote, Lemon Granita

Trio of House Made Sorbet or Ice Cream