

# Anton & Michel

## Dinner Menu

### Appetizer

*Dungeness Crab Ravioli* 13.75  
*sundried tomatoes • meyer lemon cream sauce*

*Wild Mushroom Strudel* 10.75  
*basil crème fraiche • madeira sauce*

*Grilled Halloumi & Tomato* 12.50  
*balsamic glaze • kalamata olive tapenade*

*English Pea Risotto* 9.75  
*hickory smoked bacon • white truffle oil*

*Grilled Castroville Artichoke* 10.50  
*fried capers • garlic-lemon aioli*

*California Red Abalone* 29.75  
*pickled ginger salad • citrus-champagne beurre blanc*  
*(served as appetizer or main course)*

*Shrimp Spring Roll* 12.75  
*asian cole slaw • acacia honey glaze • sweet chili sauce*

### Soup & Salad

*Soup of the Day* 7.50

*French Onion Soup* 9.00

*Salinas Iceberg Wedge* 8.50  
*gorgonzola • hickory smoked bacon*  
*creamy artichoke dressing*

*Belgian Endive & Watercress* 9.50  
*goat cheese • toasted almonds*  
*sherry vinaigrette*

*Assorted Valley Greens* 8.50  
*cherry tomato • cucumber • spicy pecans*  
*balsamic vinaigrette*

*Classic Caesar* 9.50  
*hearts of romaine • croutons • parmesan • garlic dressing*

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### Main Course

*American Kobe Beef Short Ribs* 35.00  
*guinness-hoisin braised • tobacco onions • garlic mashed potatoes*

*Tournedos of Beef Tenderloin* 37.50  
*portabella mushroom • pinot noir reduction • dauphine potatoes*

*Porcini Rubbed Australian Barramundi* 25.50  
*sweet corn nage • pepper relish • wild mushroom cous-cous*

*Char-Broiled California Sturgeon* 26.00  
*beurre maître d'hôtel • roasted tomato risotto*

*Herb-Seared Salmon* 27.50  
*sautéed swiss chard • sundried tomato pesto • grilled polenta*

*Seared Maple Leaf Duck Breast* 28.50  
*soy-ginger glaze • bing cherry sauce • jasmine rice*

*Roast Rack of Lamb* 39.50  
*with Garlic Confit*  
*dijon mustard, rosemary, thyme, parsley, bread crumb crust • natural juices*

*Grilled Veal Chop* 38.00  
*sautéed spinach • madeira pan jus • roasted yukon potatoes*

*Tiger Prawns & Diver Scallops Fricassée* 29.00  
*smoked salmon ravioli • light lobster-brandy cream sauce*

*Vegetarian Creation* 18.50

### Classic Dinner for Two

*Prepared Tableside*

99.00

(3 course)

*Caesar Salad* 20.00 (*à la carte*)

*Rack of Lamb* 79.00 (*à la carte*)

*Choice of Flambée Dessert* 20.00 (*à la carte*)