



**MICHAELS CUISINE**  
FOOD \* FLAVORS \* FUN

**NEW YEARS EVE WEEKEND 2022**  
**MENU "FEATURES"**

FIRST COURSE

**RANCH LOBSTER BISQUE**

*Our Ranch Twist To The Classic Lobster Bisque Of Fresh Maine Lobster, Tomato, Cognac, & A Sherried Chipotle Cream. \$15*

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**VEGETABLE TIMPANO**

*A Grilled Zucchini & Squash, Roasted Tri-Color Bell Pepper, Fried Basil, 3 Cheese Ravioli, Roasted Mushroom, Ranch Goat Cheese, & MC™ Pizza Cheese Layered Baked Pasta Extravaganza With Our Lemon~Chipotle Marinana Sauce. \$15*

SECOND COURSE

**THE CLASSIC "NEW YEARS EVE" SALAD**

*Mixed Field Greens, Crumbled Blue Cheese, Toasted Pistachios, & Slow Simmered Black-Eyed Peas, With Our Traditional Black Eyed Pea Vinaigrette. \$12*

ENTRÉE COURSE

**"CONTEMPORARY RANCH" SURF ~n~ TURF**

*Pecan Smoked Center-Cut Beef Tenderloin Filet & A Maryland Style Jumbo Lump Crabcake. With Goat Cheese Texas Grits, Grilled Asparagus, & A Guajillo Chile Hollandaise Sauce. \$65*

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**PAN-SEARED CHILEAN SEA BASS**

*Roc-Doc™ Pan-Seared Sea Bass Fillet With Saffron Orzo, Grilled Asparagus & Roasted Bell Peppers, & Our Chipotle~Lemon Avocado Butter Sauce Topped With Fried Capers. \$55*

THE GRANDE FINALE

**ONE DOZEN MIXED GRAPES**

*The Classic Mexican New Years Eve Tradition Of Bringing In Good Luck For The New Year! \$9*

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**JALAPENO APPLE STRUDEL**

*Washington Apples, Raisins, Cinnamon, Spices, Jalapeno, & Cheese In Golden Brown Phyllo Pastry With Fresh Whipped Chantilly Cream \$12.*

*COFFEE, ESPRESSO, CAPPUCCINO, CORDIALS, AFTER DINNER COFFEE DRINKS, AND CHAMPAGNE WOULD MAKE A NICE ADDITION TO YOUR DESSERT COURSE, ASK YOUR SERVER TO TELL YOU ABOUT OUR MOST POPULAR AFTER DINNER BEVERAGES.*

**THE MICHAELSCUISINE™ TEAM WISHES YOU A VERY**



**HAPPY NEW YEAR 2023!! HAPPY NEW YEAR 2023!! HAPPY NEW YEAR 2023!!**

Executive Chef **JORGE ROMERO**

**MICHAEL S. THOMSON** Chef ★ Proprietor