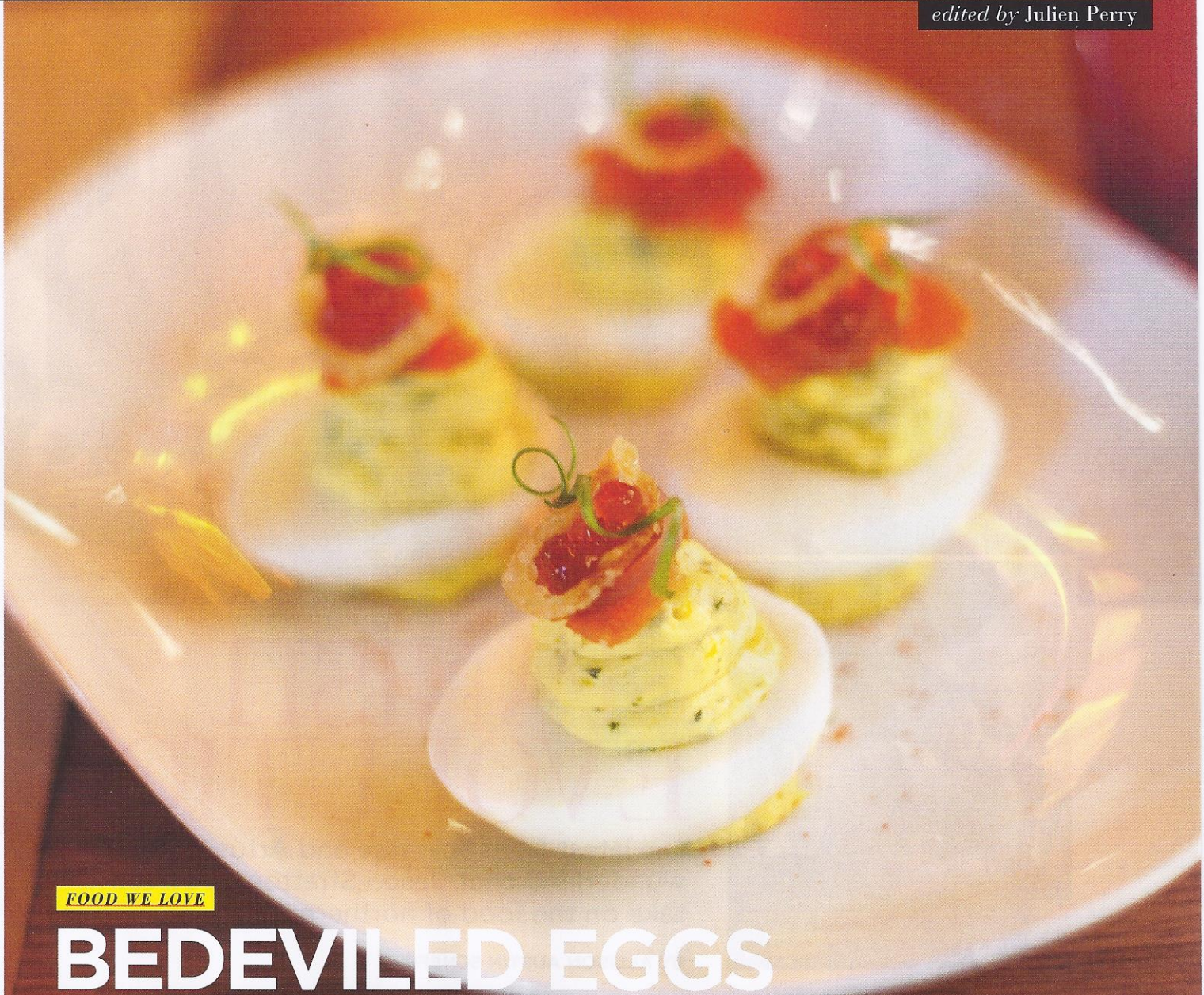


EAT & DRINK

Aragona. Mackles'mores. New Chardonnay.

edited by Julien Perry



FOOD WE LOVE

BEDEVILED EGGS

They are a thing of beauty, **RN74'S SMOKED SALMON DEVILED EGGS** (\$10). Chef David Varley has created a more sophisticated and incredibly balanced version of the classic party snack. Slivers of house-smoked salmon are draped across each egg, topped with salmon roe (ikura), shallots two ways (pickled and fried) and a tiny dill garnish. There is an obvious salty component to each ingredient, but if you pay close attention, you will notice that there is a quiet, underlying texture scale at work: The egg itself is light and creamy, the smoked salmon has some chew to it, the pickled shallot adds snap, the ikura provides a sweet pop and the fried shallot on top packs a crunch. Varley is a smart guy. Here, he uses nostalgia and his penchant for comfort food to construct something of a gateway drug into the rest of the bistro's sometimes intimidating menu. The detail given to the composition of this often-dismissed dish hints at a full menu that is just as carefully orchestrated. The smoked salmon deviled eggs will likely be gone by June, so get them while they last. *Lunch Mon.-Fri., dinner Mon.-Sat. 1433 Fourth Ave.; 206.456.7474; michaelmina.net* **JULIEN PERRY**