

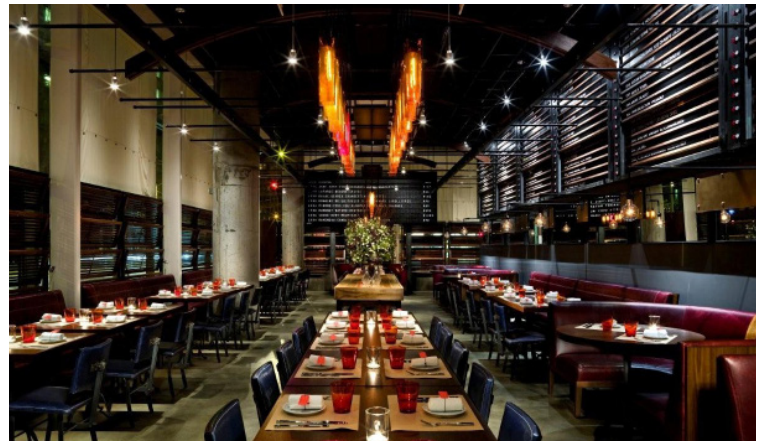


SAN FRANCISCO

RN74 SAN FRANCISCO

Taking its name from the highway, Route Nationale 74, which runs directly through the Burgundy region of France, RN74 is a wine-centric French inspired restaurant by Michael Mina.

RN74's wine program, under the direction of Lead Sommelier David Castleberry, focuses heavily on the greatest producers and regions of Burgundy. However, the well-balanced list also showcases international and domestic selections. RN74 has been awarded Wine Spectator's highest honor, the "Grand Award" every year it has been eligible starting in 2010 and was named one of America's 100 Best Wine Restaurants of 2016 by Wine Enthusiast Magazine. The cuisine at RN74 aims to be a perfect complement to the wines – creative, modern, but simple interpretations of regional French cuisine punctuated with seasonal, fresh ingredients and bold flavors.



LOCATION

301 MISSION STREET
SAN FRANCISCO, CA 94105
415.543.7474

MANAGING CHEF

MICHAEL MINA

CHEF DE CUISINE

JAMES PASSAFARO

GENERAL MANAGER

SUZANNE ROBERTS

LEAD SOMMELIER

DAVID CASTLEBERRY

BUYOUT CAPACITY

85 SEATED
250 STANDING

SEMI PRIVATE

50 SEATED

FULL ATRIUM

150 RECEPTION

PRIVATE DINING

RN74 offers semi private dining for up to 55 guests. The lounge and Atrium can host groups up to 150 guests. The restaurant is also available to reserve in its entirety.





Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 24 restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as RN74, MICHAEL MINA, BOURBON STEAK, CLOCK BAR, PABU and THE RAMEN BAR.





LUNCH - SAMPLE 3 COURSE MENU (\$55 PP)

STARTER

BUTTER LETTUCE SALAD

Fresh Goat Cheese, Radish, Fines Herbes Vinaigrette

PASTRAMI-STYLE SALMON TARTARE

Mustard Crème Fraîche, Herb Salad, Radish

MAIN

CREAMY GARGANELLE PASTA

Parmesan Cream, Maitake Fricassée, English Pea

BUTTER-BASTED OCEAN TROUT

Red Pepper Couscous, Castelvetro Gremolata, Spring Onion

GRILLED MARY'S CHICKEN PAILLARD

White Grits, Asparagus Panzenella

SWEET

CRÈME FRAÎCHE CAKE

Anise Crème, Orange Marmalade, Fresh Citrus

CHOCOLATE POT DE CRÈME

Candied Hazelnuts, Chocolate Tuile

ARTISAN CHEESE

Della Fattoria Bread





LUNCH - SAMPLE 4 COURSE MENU (\$75 PP)

STARTER

BUTTER LETTUCE SALAD

Fresh Goat Cheese, Radish, Fines Herbes Vinaigrette

PASTRAMI-STYLE SALMON TARTARE

Mustard Crème Fraîche, Herb Salad, Radish

SECOND

GREEN GARLIC VELOUTÉ

Garlic Streusel, Whipped Crème Fraîche, Fennel Pollen

CREAMY GARGANELLE PASTA

Parmesan Cream, Maitake Fricassée, English Pea

MAIN

BUTTER-BASTED OCEAN TROUT

Red Pepper Couscous, Castelvetro Gremolata, Spring Onion

GRILLED MARY'S CHICKEN PAILLARD

White Grits, Asparagus Panzenella

SWEET

CRÈME FRAÎCHE CAKE

Anise Crème, Orange Marmalade, Fresh Citrus

CHOCOLATE POT DE CRÈME

Candied Hazelnuts, Chocolate Tuile





DINNER - SAMPLE 3 COURSE MENU (\$85 PP)

STARTER

BUTTER LETTUCE SALAD

Fresh Goat Cheese, Radish, Fines Herbes Vinaigrette

PASTRAMI-STYLE SALMON TARTARE

Mustard Crème Fraiche, Herb Salad, Radish

GRILLED DELTA ASPARAGUS SALAD

Smoked Gribiche, Pickled Mushrooms, Crispy Prosciutto

MAIN

BUTTER-BASTED OCEAN TROUT

Red Pepper Couscous, Castelvetrano Gremolata, Spring Onion

PAN-ROASTED MARY'S CHICKEN

'Coq Au Vin', Truffle Pappardelle, Bacon Confit

NY STEAK FRITES

Butter Maître d'Hôtel, Crispy Pommes

SWEET

CRÈME FRAÎCHE CAKE

Anise Crème, Orange Marmalade, Fresh Citrus

CHOCOLATE POT DE CRÈME

Candied Hazelnuts, Chocolate Tuile

ARTISAN CHEESE

Della Fattoria Bread





DINNER - SAMPLE 4 COURSE MENU (\$105 PP)

STARTER

BUTTER LETTUCE SALAD

Fresh Goat Cheese, Radish, Fines Herbes Vinaigrette

PASTRAMI-STYLE SALMON TARTARE

Mustard Crème Fraîche, Herb Salad, Radish

SECOND

GREEN GARLIC VELOUTÉ

Garlic Streusel, Whipped Crème Fraîche, Fennel Pollen

CREAMY GARGANELLE PASTA

Parmesan Cream, Maitake Fricassée, English Pea

MAIN

BUTTER-BASTED OCEAN TROUT

Red Pepper Couscous, Castelvetro Gremolata, Spring Onion

NY STEAK FRITES

Butter Maître d'Hôtel, Crispy Pommes

SWEET

CRÈME FRAÎCHE CAKE

Anise Crème, Orange Marmalade, Fresh Citrus

CHOCOLATE POT DE CRÈME

Candied Hazelnuts, Chocolate Tuile





HORS D' OEUVRES PLATTERS

PRICE PER PLATTER \$75 EACH (SERVES 10-15 PEOPLE)

Charcuterie, Smoked Fish Assortment, Oysters on the Half Shell, Vegetable Crudités,
Chef's Selection of Cheeses, Assorted Mignardises

PASSED CANAPÉS

FOR GROUPS OF 20 OR MORE

BUTTER-DIPPED RADISHES

Parmesan, Fines Herbes

CRISPY BRUSSELS SPROUTS

Cider Glaze

FRIED CAULIFLOWER

Uni Aioli

ESCARGOT CROISSANT

Chartreuse Butter, Fines Herbes

CRISPY PORK RILLETTE

Seasonal Preserve

GREEN GARLIC VELOUTÉ

Garlic Streusel, Whipped Crème Fraîche, Fennel Pollen

MUSHROOM ARANCINI

Parmesan, Chive

CHILLED ROCK SHRIMP

Gin Cocktail Sauce, Shaved Celery

PASTRAMI-STYLE SALMON TARTARE

House-Made Chip

RN74 STEAK TARTARE

Tarte Flambée Cracker

STEAK FRITES

Sauce Béarnaise

POMMES BEIGNET

Apple Jam, Mustard Greens

SELECTION OF THREE \$25/PERSON PER HOUR*
SELECTION OF FIVE \$35/PERSON PER HOUR*
ADDITIONAL CANAPES \$10/PERSON PER HOUR*





MOVEABLE FEAST
SAMPLE MENU OPTIONS

STARTER STATION
SUPPLEMENTAL ADDITIONS

CHEESE & CHARCUTERIE

\$10 PER PERSON

Local Artisan Cheese, House-Made Charcuterie and Terrines, Mustard & Pickles

SHELLFISH STATION

\$20 PER PERSON

Littleneck Clams, Oysters, Prawns, Maine Lobster
Served With Traditional Garnish

TARTARE STATION

\$15 PER PERSON

Choice of Salmon or Steak

CAVIAR STATION

MP

Warm Blini & Potato Gaufrettes
Served with Traditional Garnish





MOVEABLE FEAST

SAMPLE MENU OPTIONS

SALAD

BUTTER LETTUCE

Olive Oil Crouton, Goat Cheese, Fines Herbes

SLOW-ROASTED HEIRLOOM CARROTS

Vadouvan Yogurt, Grilled Apricots, Mint

GRILLED DELTA ASPARAGUS SALAD

Smoked Gribiche, Pickled Mushrooms, Cripsy Prosciutto

LITTLE GEM CAESAR SALAD

Country Bread Crouton, Parmesan

PASTA STATION

CREAMY GARGANELLE PASTA

Parmesan Cream, Maitake Fricassée, English Pea

SEASONAL RISOTTO

Accompanied with the Finest Ingredients Available from the Market

PASTURE RAISED MEATS & DAY BOAT FISH

MEYER LEMON ROASTED CHICKEN

Rosemary, Caramelized Onion Jus

GRILLED PORK LOIN

Apple Mostarda, Spicy Pork Jus

CRUSTED LAMB SHOULDER

Basil Pistou, Lamb Jus

BUTTER-ROASTED BEEF BRISKET

Horseradish Crème Fraîche

SALT-ROASTED OCEAN TROUT

Saffron Beurre Blanc





MOVEABLE FEAST
SAMPLE MENU OPTIONS

MARKET VEGETABLES

BROCCOLI

Lemon, Toasted Garlic

FRIED CAULIFLOWER

Uni Aioli

POT AU FEU VEGETABLES

Beef Jus

MARBLE POTATOES

Herb Butter

GREEN GARLIC POLENTA

SWEETS & PASTRIES

ASSORTED COOKIES, CAKES & PETIT FOURS

BEIGNETS STATION

Served with Seasonal Jams, Custards, Pastry Creams

SELECTIONS OF PROFITEROLE

Chocolate & Vanilla Crème Fraîche





MOVEABLE FEAST
PRICING OPTIONS PER PERSON

PACKAGE 1 - \$75

2 SALAD STATIONS

1 PASTA STATION

2 MEAT STATIONS

2 HOT VEGETABLES

1 DESSERT STATION

PACKAGE 2 - \$95

3 SALAD STATIONS

1 PASTA STATION

2 MEAT STATIONS

3 HOT VEGETABLES

1 DESSERT STATION

PACKAGE 3 - \$115

3 SALAD STATIONS

2 PASTA STATIONS

3 MEAT STATIONS

4 HOT VEGETABLES

2 DESSERT STATIONS



***BREAD STATION INCLUDED IN ALL PACKAGES**