

Fall Selections 2017

1433 4TH AVE & PIKE ST. | SEATTLE, WA



Modern French Bistro

TEL. 206 456 7474 | WWW.MICHAELMINA.NET

Dinner Menu

EXECUTIVE CHEF  
THOMAS GRIESE

SOMMELIER  
JEFF LINDSAY-THORSEN

GENERAL MANAGER  
ASHLEY KEENEY

HORS D'ŒUVRES

FRENCH ONION SOUP

cave-aged gruyère, baguette crostini, chive | 15

FALL HARVEST SQUASH VELOUTÉ

foie gras carrots, marshmallow brûlée, sage crème fraîche | 16

SEARED FOIE GRAS\*

quince, port reduction, almond streusel, apples noir | 31

MICHAEL MINA'S TUNA TARTARE\*

d'anjou pear, pine nuts, mint, habanero sesame oil | 23

ESCARGOTS À LA BORDELAISE

parsley, garlic, porcini mushroom, puff pastry | 17

STEAK TARTARE\*

cornichon, crispy shallot, quail egg yolk, mini crostini | 18

WHITE BELGIAN ENDIVE & BEET SALAD

smoked coppa, heirloom beet vinaigrette, spiced almonds | 16

BUTTER LETTUCE SALAD

olive oil croûton, chèvre, crème fraîche dressing | 14

TRUFFLE BAGUETTE

warm camembert, garlic  
truffle butter | 12

FRUITS DE MER

ALASKAN KING CRAB LEGS

dijonnaise, cocktail sauce, lemon | 24

CHILLED PRAWN COCKTAIL

cocktail sauce, lemon | 19

PACIFIC NORTHWEST OYSTERS\*

red wine mignonette, cocktail sauce, lemon | 3.50 ea.

SHELLFISH PLATEAU\*

oysters, manila clams, penn cove mussels, prawns, king crab

PETITE serves 1-2 | 42

GRANDE serves 3-4 | 80

THE RN74 EXPERIENCE

One Night Ticket

Each night, the RN74 kitchen creates a special five-course tasting menu highlighting the best ingredients the pacific northwest has to offer. This spontaneous tasting is an exciting and adventurous way to journey through RN74.

we do ask that the entire table enjoy this option | 85

optional wine pairing premier | 45 grande | 65

PLATS PRINCIPAUX

PACIFIC NORTHWEST BOUILLABAISSE\*

turbot, penn cove mussels, manila clams, calamari | 42

BROWN BUTTER SKATE WING VERONIQUE

globe grapes, brussels sprouts, red wine braised cabbage | 38

ROASTED MAD HATCHER CHICKEN

bacon lardon, butter-poached mushrooms, coq au vin drum | 29

DRY-AGED DUCK BREAST\*

golden raisins, chanterelle mushroom, tokyo turnips, cognac jus | 42

PACIFIC SALMON AUX LENTILLES\*

roasted sunchoke, matignon, truffle butter | 35

HOUSE-MADE CAVATELLI PASTA

duck confit, autumn squash, pepitas, brown butter emulsion | 30

LES STEAK FRITES

served with duck fat frites & maitre d'hotel butter

12 OZ BONELESS NY STRIP\* | 52

8 OZ MEYER RANCH FILET\* | 47

10 OZ BISTRO SKIRT STEAK\* | 41

Add on

KING CRAB OSCAR STYLE | 24

SEARED FOIE GRAS\* | 24

Sauces

BÉARNAISE | 3

SAUCE AU POIVRE | 3

ACCOMPAGNEMENTS

MUSHROOM & FENNEL FRICASSÉE

local blue oyster, shiitake, tamari | 10

TRUFFLED MACARONI & CHEESE

white cheddar, mornay, parmesan | 12

CRISPY BRUSSELS SPROUTS

almond, pink lady apple, honey-fish sauce | 10

POMMES PURÉE

country butter, chive | 9

DUCKFAT FRIES

rosemary, sel gris | 7

\*CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES