

# Summer Selections 2017

301 MISSION ST | SAN FRANCISCO, CA



A Modern FRENCH BISTRO

TEL. 415 543 7474 | WWW.MICHAELMINA.NET

## Lunch Menu

### OUT TO LUNCH 3 COURSES | 35

#### BUTTER LETTUCE SALAD

fresh goat cheese, radish, fines herbes vinaigrette

Or

#### BRENTWOOD CORN VELOUTÉ

charred corn relish, padrón pepper, whipped crème fraîche

#### GRILLED MARY'S CHICKEN PAILLARD

sunny-side egg, white grits, tomato panzanella

Or

#### BUTTER-BASTED SALMON

red pepper couscous, castelvetrano gremolata, spring onion

#### CHOCOLATE POT DE CRÈME

### COCKTAILS

#### LA CHANCE PUGILIST\* | 13

flor de caña blanco, orgeat, allspice

#### TREME | 12

flor de caña añejo, cognac, sweet vermouth

#### FLEUR D'OR | 14

absolut elyx, st. germain, darjeeling, meyer lemon

#### NOIX BRUNE\* | 14

buffalo trace, walnut, five spice, nut brown ale

\*items with an asterisk contain nuts

### ZERO °

#### LAVENDER COLLINS | 5

soda, lemon

#### HOUSE-MADE ORANGINA | 5

mandarin orange, lemon, agave, club soda

## HORS D'OEUVRES

#### BUTTER LETTUCE SALAD

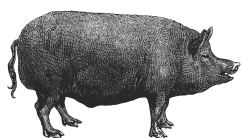
fresh goat cheese, radish, fines herbes vinaigrette | 13

#### HEIRLOOM STONEFRUIT & TOMATO SALAD

genovese basil, fromage blanc, aged sherry vinegar | 17

#### BRENTWOOD CORN VELOUTÉ

charred corn relish, padrón pepper, whipped crème fraîche | 16



## PLATS PRINCIPAUX

#### GNOCCHI PARISIENNE

corn succotash, squash blossom pistou, parmesan | 19

#### LE STEAK FRITES

5oz filet, herb aioli, maître d'hôtel butter, petite salade | 26

#### 'BASQUE-STYLE' FISHERMAN'S STEW

linguiça, saffron potatoes, olives, espelette-rouille toast | 24

#### BUTTER-BASTED SALMON

red pepper couscous, castelvetrano gremolata, spring onion | 26

#### GRILLED MARY'S CHICKEN PAILLARD

sunny-side egg, white grits, tomato panzanella | 23

#### RN74 FRENCH DIP

comté, vadouvan pickled onions, horseradish crème fraîche | 21

#### 'LE ROYALE' BURGER

crispy pork belly, white cheddar, marrow onions, rn74 sauce | 21

### POUR LA TABLE

#### WARM PRETZEL | 10

#### HERBES DE PROVENCE ALMONDS | 7

#### FRIED CAULIFLOWER & UNI AIOLI | 13

#### ÉPOISSES FONDUE BEIGNETS | 13

## TARTINES

#### PASTRAMI-STYLE SALMON

mustard crème fraîche, herb salad,  
radish | 16

#### HAND-GROUND STEAK TARTARE

worcestershire onion, horseradish,  
watercress | 16

## WINES BY THE GLASS

### SPARKLING WINES

Sparkling, Dr. Nagler Riesling Sekt, Germany NV | 13

Sparkling, Pierre Sparr Brut Cremant, Alsace NV | 16

Sparkling, Jeio 'Bisol' Prosecco Rosé, Italy NV | 14

Champagne, Chartogne-Taillet Cuvée Michael Mina, Merfy NV | 26

Champagne, Forest-Marie Brut Rosé, Trigny NV | 26

### WHITE WINES

Riesling, Leitz 'Dragon Stone', Rheingau, Germany 2015 | 13

Sauvignon Blanc, Jean-Claude Roux Quincy, Loire 2015 | 13

Gruner Veltliner, Proidl 'Burg', Kremstal 2014 | 13

Chardonnay, Remoissinet, Burgundy 2014 | 16

Chardonnay, Peay, Sonoma Coast, 2014 | 22

Chardonnay, Sandhi, Santa Barbara County 2014 | 16

Rosé, My Essential Rosé, Côtes de Provence 2015 | 12

### RED WINES

Gamay, RPM, El Dorado County 2015 | 16

Pinot Noir, Bernard Moreau Bourgogne 2014 | 16

Pinot Noir, Samsara, Sta. Rita Hills 2014 | 16

Pinot Noir, Kutch, Sonoma Coast 2014 | 24

Malbec, Amalaya, Salta, Argentina 2015 | 12

Red Blend, Bedrock Wine Co. 'Nervo Ranch', Sonoma 2014 | 18

Cabernet Franc, Lieu Dit, Santa Ynez Valley, 2015 | 16

Merlot, Bodega Chacra 'Amor Seco' Rio Negro Argentina 2014 | 16

Cabernet Sauvignon, Château Valentin, Haut-Medoc  
Bordeaux 2011 | 18

Cabernet Sauvignon/Merlot, Neyers Left Bank,  
Napa Valley 2015 | 24



A 4% SURCHARGE WILL BE ADDED FOR ALL FOOD AND BEVERAGES FOR SAN FRANCISCO EMPLOYER MANDATE

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