

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

I LEFT MY HEART IN HANOI | 13

caliche rum, coconut milk, stonefruit juice, 5 spice

JE M'APPELLE | 14

brovo amaro, evan williams bourbon, mint, lemon

FLEUR D'OR | 14

absolut elyx, st. germain, darjeeling, meyer lemon

THYME IS ON OUR SIDE | 14

bols genever, peach purée, lemon, thyme

CHAMPAGNE NO. 6 | 12

skyy vodka, sparkling wine, lavender, lemon

ZERO °

LAVENDER COLLINS | 5

soda, lemon

HOUSE-MADE ORANGINA | 5

mandarin orange, lemon, agave, club soda

HORS D'OEUVRES

BUTTER LETTUCE SALAD

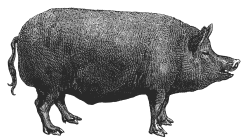
fresh goat cheese, radish, fines herbes vinaigrette | 13

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 AÏOLI | 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. Deinhard Riesling Sekt, Germany, NV | 12

Sparkling, Pierre Sparr Brut Cremant, Alsace NV | 16

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

Champagne, Pierre Peters Cuvée de Reserve, Le Mesnil Sur Oger NV | 38

Champagne, Laherte Freres Brut Rosé, Chavot NV | 32

WHITE WINES

Vermentino, Lambruschi Colli Di Luna, Liguria, Italy 2015 | 18

Sauvignon Blanc, Daniel Chotard Sancerre, Loire 2015 | 18

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, Whitcraft Winery 'Pence Ranch', Santa Ynez Valley 2016 | 16

Pinot Noir, Pierre Guillemot, Burgundy 2015 | 16

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

Pinot Noir, Kutch, Sonoma Coast 2014 | 24

Malbec, Amalaya, Salta, Argentina 2016 | 12

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

Cabernet Sauvignon/Merlot, Domaine de Galouchey Vin de Jardin
Bordeaux 2014 | 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