

Spring Selections 2017

301 MISSION ST | SAN FRANCISCO, CA



A Modern FRENCH BISTRO

TEL. 415 543 7474 | WWW.MICHAELMINA.NET

## Lunch Menu

### DOWN TO BUSINESS 3 COURSES | 35

#### BUTTER LETTUCE SALAD

fresh goat cheese, radish, fines herbes vinaigrette

Or

#### GREEN GARLIC VELOUTÉ

garlic streusel, whipped crème fraîche, fennel pollen

#### GRILLED MARY'S CHICKEN PAILLARD

sunny-side egg, white grits, asparagus panzanella

Or

#### BUTTER-BASTED OCEAN TROUT

red pepper cous cous, 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

#### GRILLED DELTA ASPARAGUS SALAD

smoked gribiche, pickled mushrooms, crispy prosciutto | 17

#### GREEN GARLIC VELOUTÉ

garlic streusel, whipped crème fraîche, fennel pollen | 16

### MINA BURGER MONTH

#### 'LE ROYALE' BURGER

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

### PLATS PRINCIPAUX

#### GNOCCHI PARISIENNE

maitake fricassée, english pea, preserved lemon, 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 OCEAN TROUT

red pepper couscous, castelvetrano gremolata, spring onion | 26

#### GRILLED MARY'S CHICKEN PAILLARD

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

#### RN74 FRENCH DIP

comté, vadouvan pickled onions, horseradish crème fraîche | 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, 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

Chenin Blanc, Huet Vouvray 'Le Mont' Sec, Loire 2013 | 18

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

Chardonnay, Remoissinet, Burgundy 2014 | 16

Chardonnay, Sandhi, Santa Barbara County 2014 | 16

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

#### RED WINES

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

Syrah, Vallin Santa Barbara County 2013 | 15

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/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