

Valentine's Day 2018

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



Modern French Bistro

TEL. 206 456 7474 | WWW.MICHAELMINA.NET

EXECUTIVE CHEF
THOMAS GRIESE

SOMMELIER
JEFF LINDSAY-THORSEN

GENERAL MANAGER
ASHLEY KEENEY



FIRST

OYSTERS & CAVIAR

beausoleil oyster, royal osetra, eucalyptus crème fraîche
Lombard Extra Brut, Côte de Blancs 1er Cru, Champagne NV
Long-Depaquit Chablis 'les Vaillons' 1er Cru, Burgundy, FR 2012

SECOND

ESCARGOT EN CROÛTE

organic mushroom fricassée, fennel crème, local chicories
Syncline Grüner Veltliner *Scintillation*, Columbia Gorge, WA 2015
Louis Boillot Volnay 'les Brouillards' 1er Cru, Burgundy 2014

THIRD

MAINE LOBSTER THERMIDOR

cognac cream, champignon de paris, tarragon
Lelarge-Pugeot *Tradition* Extra Brut, Vriigny 1er Cru, Champagne NV
Pierre-Yves Colin-Morey St. Aubin 'En Remilly' 1er Cru, Burgundy, FR 2013

FOURTH

CHAR-GRILLED & BUTTER-BASTED CHÂTEAUBRIAND FOR TWO

crispy brussels sprouts, pommes gratinée, sauce choron
Hervy-Quenardel *Cuvée Rosé de Saignée*, Verzenay Grand Cru, Champagne NV
Cadence 'Cara Mia' *Camerata*, Red Mountain, WA 2010
Seared Hudson Valley Foie Gras | 24
Shaved Winter Black Truffles | MP

DESSERT

VALRHONA CHOCOLATE POT AU CRÈME

passion fruit, chantilly crème
Patrick Bottex Bugey-Cerdon 'La Cuielle,' Savoie, FR NV
Taylor-Fladgate 'Quinta de Vargellas' Porto, Douro Valley, PT 2007



Five Course Tasting Menu | 125

Bubbles Pairing | 65

Grande Wine Pairing | 85