



SAN FRANCISCO

RN74 SAN FRANCISCO

Taking its name from the highway, Route Nationale 74, which runs directly through the Burgundy region of France, RN74 is a wine-centric French inspired restaurant by Michael Mina, Rajat Parr and Adam Sobel.

RN74's wine program, curated by Mina Group wine director and James Beard Award-winning author Rajat Parr, focuses heavily on the greatest producers and regions of Burgundy. However, the well-balanced list also showcases international and domestic selections. RN74 has been awarded Wine Spectator's highest honor, the "Grand Award" every year it has been eligible starting in 2010. Executive Chef Adam Sobel's menus are clearly inspired by the wine program; built on a foundation of regional French cuisine, yet market driven with refined, modern American influences.

RN74 was named one of America's 100 Best Wine Restaurants of 2014 by Wine Enthusiast Magazine and is the recipient of Wine Spectator's Grand Award of Excellence for 5 years running (2010 – 2014). In 2014, Michael Bauer of the San Francisco Chronicle awarded RN74 3 ½ Stars.



LOCATION

301 MISSION STREET
SAN FRANCISCO, CA 94105
415.543.7474

MANAGING CHEF

MICHAEL MINA

EXECUTIVE CHEF

MICHAEL LEE RAFIDI

GENERAL MANAGER

ANTHONY KINN

WINE DIRECTOR

RAJAT PARR

CAPACITY

DINING ROOM:
85 SEATED

SEMI PRIVATE:
50 SEATED

ATRIUM:
150 RECEPTION

PRIVATE DINING

RN74 offers semi private dining for up to 50 guests. The lounge and Atrium can host groups up to 150 guests. The restaurant is also available to reserve in its entirety.





Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 24 restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as RN74, MICHAEL MINA, BOURBON STEAK, CLOCK BAR, PABU and THE RAMEN BAR.





LUNCH - SAMPLE 3 COURSE MENU (\$55 PP)

STARTER

BUTTER LETTUCE SALAD

Olive Oil Crouton, Goat Cheese, Fines Herbes

PASTRAMI-STYLE SALMON TARTARE

Country Bread, Dill Crème Fraîche, Herb Salad

MAIN

MACARONI GRATINÉE

Broccoli, Roasted Mushrooms, Gruyère

BUTTER-BASTED ARCTIC CHAR

Barley Risotto, Fava Mousseline, Pea Leaf

GRILLED MARY'S CHICKEN PAILLARD

Green Garlic Polenta, Asparagus Panzanella

SWEET

CRÈME FRAÎCHE CAKE

Pastry Cream, Candied Calamansi

CHOCOLATE POT DE CRÈME

Candied Hazelnuts, Chocolate Tuile

ARTISAN CHEESE

Della Fattoria Bread





LUNCH - SAMPLE 4 COURSE MENU (\$75 PP)

STARTER

BUTTER LETTUCE SALAD

Olive Oil Crouton, Goat Cheese, Fines Herbes

PASTRAMI-STYLE SALMON TARTARE

Country Bread, Dill Crème Fraîche, Herb Salad

SECOND

CHILLED PEA VELOUTÉ

Smoked Dungeness Crab, Whipped Buttermilk

MACARONI GRATINÉE

Broccoli, Roasted Mushrooms, Gruyère

MAIN

BUTTER-BASTED ARCTIC CHAR

Barley Risotto, Fava Mouseline, Pea Leaf

GRILLED MARY'S CHICKEN PAILLARD

Green Garlic Polenta, Asparagus Panzanella

SWEET

CRÈME FRAÎCHE CAKE

Pastry Cream, Candied Calamansi

CHOCOLATE POT DE CRÈME

Candied Hazelnuts, Chocolate Tuile





DINNER - SAMPLE 3 COURSE MENU (\$85 PP)

STARTER

BUTTER LETTUCE SALAD

Olive Oil Crouton, Goat Cheese, Fines Herbes

PASTRAMI-STYLE SALMON TARTARE

Country Bread, Dill Crème Fraiche, Herb Salad

ASPARAGUS SALAD

Whipped Burrata, Parmesan Crumble, Citronette

MAIN

ARCTIC CHAR BEURRE NOISETTE

Barley Risotto, Fava Mousseline, Pea Leaf

BUTTER-ROASTED MARY'S CHICKEN

Coq Au Vin, Sweet Peas, Garganelli Pasta, Trumpet Mushroom

BRAISED BEEF SHORT RIB

Onion Soubise, Wild Mushrooms, Watercress

SWEET

CRÈME FRAÎCHE CAKE

Pastry Cream, Candied Calamansi

CHOCOLATE POT DE CRÈME

Candied Hazelnuts, Chocolate Tuile

ARTISAN CHEESE

Della Fattoria Bread





DINNER - SAMPLE 4 COURSE MENU (\$105 PP)

STARTER

BUTTER LETTUCE SALAD

Olive Oil Crouton, Goat Cheese, Fines Herbes

PASTRAMI-STYLE SALMON TARTARE

Country Bread, Dill Crème Fraiche, Herb Salad

SECOND

CHILLED PEA VELOUTÉ

Smoked Dungeness Crab, Whipped Buttermilk

BOUILLABAISSÉ RISOTTO

Rock Shrimp, Squid Ink Butter, Espelette

MAIN

BUTTER-BASTED ARCTIC CHAR

Barley Risotto, Fava Mouseline, Pea Leaf

BRAISED BEEF SHORT RIB

Onion Soubise, Wild Mushrooms, Watercress

SWEET

CRÈME FRAÎCHE CAKE

Pastry Cream, Candied Calamansi

CHOCOLATE POT DE CRÈME

Candied Hazelnuts, Chocolate Tuile





HORS D' OEUVRES PLATTERS

PRICE PER PLATTER \$75 EACH (SERVES 10-15 PEOPLE)

Charcuterie, Smoked Fish Assortment, Oysters on the Half Shell, Vegetable Crudites,
Chef's Selection of Cheeses, Assorted Mignardises

PASSED CANAPÉS

FOR GROUPS OF 20 OR MORE

SMOKED FROMAGE BLANC CANNELLONI

Pickled Hon Shimeji, Garlic Crumble

ROASTED BRUSSELS SPROUTS

Cider Reduction, Pear

FRIED CAULIFLOWER

Caper, Rasin, Vadouvan

ESCARGOT CROISSANT

Chartreuse Butter, Fines Herbes

RN74 SMOKED BACON

Quince Butter, Hickory

SUNCHOKE VICHYSOISE

Shrimp Cream, Blood Orange

MUSHROOM ARANCINI

Parmesan, Chive

CHILLED ROCK SHRIMP

Gin Cocktail Sauce, Shaved Celery

DUNGENESS CRAB TARTINE

French Buter Radish, Pickled Mustard

RN74 STEAK TARTARE

Green Curry, Toasted Peanut, Wild Herbs

SHORT RIB FRENCH DIP PANINI

Gruyère, Black Truffle

CRISPY PORK RILLETTE

Apple Jam, Mustard Greens

SELECTION OF THREE	\$25/PERSON PER HOUR*
SELECTION OF FIVE	\$35/PERSON PER HOUR*
ADDITIONAL CANAPES	\$10/PERSON PER HOUR*





MOVEABLE FEAST
SAMPLE MENU OPTIONS

STARTER STATION
SUPPLEMENTAL ADDITIONS

CHEESE & CHARCUTERIE

\$10 PER PERSON

Local Artisan Cheese, House-Made Charcuterie and Terrines, Mustard & Pickles

SHELLFISH STATION

\$20 PER PERSON

Littleneck Clams, Oysters, Prawns, Maine Lobster
Served With Traditional Garnish

TARTARE STATION

\$15 PER PERSON

Choice of Salmon or Steak

CAVIAR STATION

MP

Warm Blini & Potato Galettes
Served with Traditional Garnish





MOVEABLE FEAST
SAMPLE MENU OPTIONS

SALAD

BUTTER LETTUCE

Olive Oil Crouton, Goat Cheese, Fines Herbes

SLOW-ROASTED HEIRLOOM CARROTS

Vadouvan Yogurt, Grilled Apricots, Mint

SALT ROASTED BEET SALAD

Bagna Càuda , Cherry Tomatoes, Crispy Parmesan

THE CLASSIC WEDGE

Bacon, Hard Cooked Egg, Fourme D'Ambert

PASTA ACTION STATION

CREAMY GARGANELLE

Caramelized Maitake Mushroom, Black Truffle Butter, Parmesean

SEASONAL RISOTTO

Accompanied with the Finest Ingredients Available from the Market

PASTURE RAISED MEATS & DAY BOAT FISH

MEYER LEMON ROASTED CHICKEN

Rosemary, Caramelized Onion Jus

GRILLED PORK LOIN

Apple Mustarda, Spicy Pork Jus

BLACK OLIVE-CRUSTED LAMB RACK

Basil Pistou, Lamb Jus

BUTTER-ROASTED NY STRIPLOIN

Horseradish Crème Fraîche

SALT-ROASTED ALASKAN HALIBUT

Saffron Burre Blanc





MOVEABLE FEAST
SAMPLE MENU OPTIONS

MARKET VEGETABLES

BROCCOLI

Lemon, Toasted Garlic

FRIED CAULIFLOWER

Uni Aioli

ROOT VEGETABLE SUCCATASH

Bacon, Thyme, Apple Cider

MARBLE POTATOES

Marrow Onions

PUMPKIN POLENTA

Brussels Sprouts

SWEETS & PASTRIES

ASSORTED COOKIES, CAKES & PETIT FOURS

BEIGNETS STATION

Served with Seasonal Jams, Custards, Pastry Creams

SELECTIONS OF PROFITEROLE

Chocolate & Vanilla Crème Fraîche





MOVEABLE FEAST

PRICING OPTIONS

PACKAGE 1 - \$75

2 SALAD STATIONS

1 PASTA STATION

2 CARVING STATIONS

2 HOT VEGETABLES

1 DESSERT PLATTER

PACKAGE 2 - \$95

3 SALAD STATIONS

1 PASTA STATION

2 CARVING STATIONS

3 HOT VEGETABLES

ASSORTED COOKIES, CAKES & PETITE FOURS

PACKAGE 3 - \$115

3 SALAD STATIONS WITH 1 ACTION STATION

2 PASTA STATIONS

3 CARVING STATIONS

4 HOT VEGETABLES

ASSORTED COOKIES, CAKES & PETITE FOURS

1 DESSERT ACTION STATION



***BREAD STATION INCLUDED IN ALL PACKAGES**