

Fall Selections 2016

301 MISSION ST | SAN FRANCISCO, CA



A Modern FRENCH BISTRO

TEL. 415 543 7474 | WWW.MICHAELMINA.NET

Lunch Menu

EXECUTIVE CHEF
MICHAEL LEE RAFIDI

SOMMELIER
DAVID CASTLEBERRY

GENERAL MANAGER
JESSE SELLS

DOWN TO BUSINESS 3 COURSES | 35

SALADE D'ENDIVE

candied walnut, fourme d'ambert, pickled apple

Or

CHESTNUT & BEURRE NOISETTE VELOUTÉ

pickled huckleberries, burnt marshmallow, pain d'épices

GRILLED MARY'S CHICKEN PAILLARD

sunny-side egg, beluga lentils, endive aigre-doux, fall vegetables

Or

BUTTER-BASTED OCEAN TROUT

tasso-fried rice, pickled jimmy nardellos, lobster sabayon

HAZELNUT FINANCIER

COCKTAILS

THE POMME POMME | 14

skyy vodka, calvados, spiced cider, lemon, honey

SAZARAC ÉPICÉE | 12

bulleit rye, laird's applejack, tepache, maple, peychaud's cube

CHAMPAGNE COCKTAIL NO. 4 | 11

sparkling rosé, benedictine, byrrh, campari grapes

LE MISTRAL | 13

i.w. harper bourbon, pear, caramel, farmhouse saison, sage

ZERO °

FARMER COLLINS | 5

seasonal fruit, 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

SALADE D'ENDIVE

candied walnut, fourme d'ambert, pickled apple | 16

CHESTNUT & BEURRE NOISETTE VELOUTÉ

pickled huckleberries, burnt marshmallow, pain d'épices | 16



PLATS PRINCIPAUX

GNOCCHI PARISIENNE

maitake fricassée, roasted pumpkin, brussels sprouts, 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

tasso-fried rice, pickled jimmy nardellos, lobster sabayon | 26

GRILLED MARY'S CHICKEN PAILLARD

sunny-side egg, beluga lentils, endive aigre-doux, fall vegetables | 23

'LE ROYALE' BURGER

crispy pork belly, white cheddar, marrow onions, rn74 sauce | 19

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, Mas de Daumas Gassac Rosé, Languedoc NV | 16

Champagne, Bereche & Fils Brut Reserve, Ludes NV | 36

Champagne, Daniel Etienne Brut Rosé, Epernay NV | 26

WHITE WINES

Riesling, Leitz 'Dragon Stone', Rheingau, Germany 2014 | 13

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

Sauvignon Blanc, Francois Cotat Sancerre 'Caillottes' 2015 | 24

Chardonnay, Remoissinet, Burgundy 2014 | 16

Chardonnay, Coolshanagh Okanagan Valley, Canada 2014 | 22

Chardonnay, Sandhi, Santa Barbara County 2014 | 16

RED WINES

Pinot Noir, Marie-Pierre Germain, Bourgogne 2012 | 16

Pinot Noir, Kutch, Sonoma Coast 2014 | 24

Malbec, Amalaya, Salta, Argentina 2014 | 12

Cabernet Franc, Marc Plouzeau Chinon 'Les Cornuelles'
Loire 2014 | 17

Syrah, Samsara 'Zotovitch', Sta. Rita Hills 2013 | 18

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

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

Cabernet Sauvignon, Crosby Roamann, Oakville
Napa Valley 2012 | 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