

Winter Selections 2017

301 MISSION ST | SAN FRANCISCO, CA



A Modern FRENCH BISTRO

TEL. 415 543 7474 | WWW.MICHAELMINA.NET

Dinner Menu

EXECUTIVE CHEF
MICHAEL LEE RAFIDI

SOMMELIER
DAVID CASTLEBERRY

GENERAL MANAGER
JESSE SELLS

POUR LA TABLE

BURGUNDIAN ESCARGOT CROISSANTS

puff pastry, green chartreuse butter, dill | 18

ÉPOISSES FONDUE BEIGNETS

pommes purée, herb crème, garlic streusel | 13

SLOW-ROASTED MARCONA ALMONDS

herbes de provence, smoked fleur de sel | 7

BUTTER-DIPPED RADISHES

house-cultured butter, parmesan, calamansi vinaigrette | 10

FRIED CAULIFLOWER

uni aioli, olive oil breadcrumbs, chili flake | 13

TERRINE OF FOIE GRAS & CHICKEN LIVER

sesame butter, macerated satsuma, sour orange marmalade | 21

DUCK WINGS 'À L'ORANGE'

grand marnier gastrique, orange zest | 16

HAND-GROUND STEAK TARTARE

'tarte flambée', horseradish crème fraîche, smoked bacon | 17

HOT-SMOKED BONE MARROW

vadouvan butter, oxtail marmalade, lemon confit | 18

ROASTED FOIE GRAS

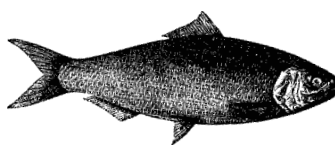
beluga lentils

apple caramel

shallot aigre-doux

3.5oz | 40

7oz | 80



HORS D'ŒUVRES

SALADE D'ENDIVE

candied walnut, fourme d'ambert, brûléed apples | 17

BUTTER LETTUCE SALAD

fresh goat cheese, radish, fines herbes vinaigrette | 15

GRILLED SCOTTISH OCEAN TROUT

smoked rillettes, grilled jalapeño bouillon, za'atar | 21

CHESTNUT & BEURRE NOISETTE VELOUTÉ

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

LOBSTER TAGLIATELLE

uni 'carbonara', saffron & harissa butter, guanciale | 24

One May Ticket

THE RN74 EXPERIENCE

each night the RN74 kitchen creates a special six course tasting menu that highlights the best that the bay area has to offer. this spontaneous tasting is an exciting and adventurous way to journey through RN74

we do ask that the entire table enjoy this option | 95



PLATS PRINCIPAUX

CARAMELIZED CHANTERELLE TARTE

coddled egg, creamed black trumpets, asian pear, truffle vinaigrette | 28

'BASQUE-STYLE' BOUILLABAISSE

charred monkfish, linguça, olives, seaweed & prawn croûton | 36

BUTTER-BASTED CRÉPINETTE DE COCHON

braised cheek, 'beans & greens', blackened cabbage, smoked leeks | 34

PAN-ROASTED MARY'S POULET

'coq au vin' drum, truffle pappardelle, bacon confit, farm egg yolk | 32

CRISPY-SCALED STRIPED BASS

pommes mousseline, artichoke barigoule, calamansi-beurre noisette | 36

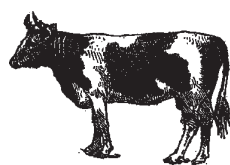
LES STEAK FRITES

12 OZ NY STRIP | 54

8 OZ FILET | 52

AU POIVRE STYLE | 5

steaks are served with pommes anna
béarnaise sauce & maître d'hôtel butter



Grande Assiette

CÔTE DE BOEUF FOR TWO

32oz charcoal-grilled, foie gras rossini
porcini aigre-doux, yorkshire pudding
white truffle béarnaise | 120

LIMITED AVAILABILITY