



RN74 SEATTLE

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 and Rajat Parr.

RN74's wine program, under the direction of Lead Sommelier Jeff Lindsay-Thorsen, 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 and was named one of America's 100 Best Wine Restaurants of 2016 by Wine Enthusiast Magazine.

Executive Chef Ben Godwin's cuisine at RN74 aims to be a perfect complement to the wines – creative, modern, but simple interpretations of regional French cuisine punctuated with seasonal, fresh ingredients and bold flavors.

LOCATION

1433 4TH AVENUE
SEATTLE, WA 98101
206.465.7474



MANAGING CHEF

MICHAEL MINA

GENERAL MANAGER

ASHLEY KEENEY

LEAD SOMMELIER

JEFF LINDSAY-
THORSEN

CAPACITY

DINING ROOM:

110 SEATED

225 RECEPTION

SEMI PRIVATE:

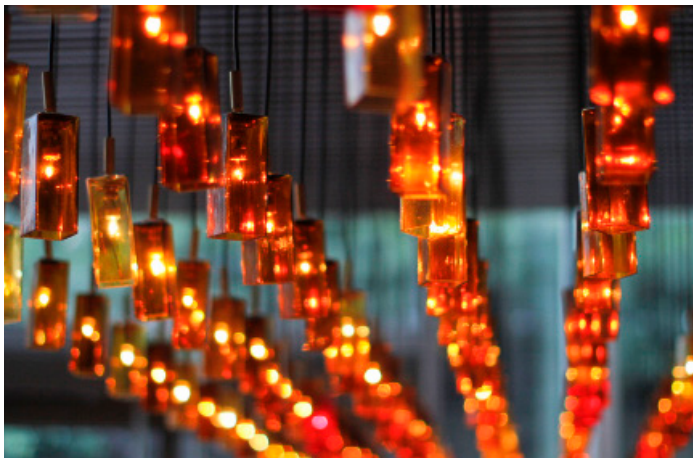
16 SEATED

BAR & LOUNGE:

75 RECEPTION

PRIVATE DINING

RN74 offers semi-private dining or main dining room reservations for groups ranging from 12 to 64 guests. The Chef's Table & Wine Lounge can host reception events from 20 to 75 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 28 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.





LUNCH - SAMPLE 3 COURSE MENU (\$35 PP)

STARTER

FRENCH ONION SOUP

Caramelized Onion, Gruyère

SMOKED LENTIL SALAD

Duck Confit, Hazelnut, Fennel

GRILLED FLATBREAD

Chef's Choice

MAIN

RAINIER BEER-BATTERED FISH & CHIPS

House-Made Tartar Sauce, Duck Fat Fries

RN74 BISTRO BURGER

Beecher's White Cheddar, Shallot Marmalade, Duck Fat Fries

PARISIAN GNOCCHI

Nettle Pesto, Toasted Walnuts, Roasted Mushrooms

SWEET

HAND-CUT BEIGNETS

Duo of Seasonal Sauces

VALRHONA CHOCOLATE POT DE CRÈME

Caramel Chantilly, Cocoa Nib, Candied Hazelnut





LUNCH - SAMPLE 4 COURSE MENU (\$45 PP)

STARTER

BUTTER LETTUCE SALAD

Leek Vinaigrette, Olive Oil Crouton, Chèvre

SMOKED LENTIL SALAD

Duck Confit, Hazelnut, Fennel

SECOND

FRENCH ONION SOUP

Caramelized Onion, Gruyère

PARISIAN GNOCCHI

Nettle Pesto, Toasted Walnuts, Roasted Mushrooms

MAIN

STEAK FRITES AU POIVRE

Garlic Frites, Poivre Sauce

RAINIER BEER-BATTERED FISH & CHIPS

House-Made Tartar Sauce, Duck Fat Fries

RN74 BISTRO BURGER

Beecher's White Cheddar, Shallot Marmalade, Duck Fat Fries

SWEET

HAND-CUT BEIGNETS

Duo of Seasonal Sauces

VALRHONA CHOCOLATE POT DE CRÈME

Caramel Chantilly, Cocoa Nib, Candied Hazelnut





DINNER - SAMPLE 3 COURSE MENU (\$65 PP)

STARTER

BUTTER LETTUCE SALAD

Leek Vinaigrette, Olive Oil Crouton, Chèvre

MICHAEL MINA'S AHI TUNA TARTARE

Asian Pear, Pine Nuts, Habanero Sesame Oil

FRENCH ONION SOUP

Caramelized Onion, Gruyère

MAIN

BRAISED SHORT RIB

Glazed Spring Vegetables, Creamed Spinach

MAD HATCHER CHICKEN

Lardon, Butter-Poached Mushrooms, Coq au Vin Drum

ARTCTIC CHAR

Aux Lentilles, Artichoke à la Barigoule, Truffle Butter

PARISIAN GNOCCHI

Nettle Pesto, Toasted Walnuts, Roasted Mushrooms

SWEET

HAND-CUT BEIGNETS

Duo of Seasonal Sauces

VALRHONA CHOCOLATE POT DE CRÈME

Caramel Chantilly, Cocoa Nib, Candied Hazelnut

SEASONAL SORBET





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

STARTER

BUTTER LETTUCE SALAD

Leek Vinaigrette, Olive Oil Crouton, Chèvre

MICHAEL MINA'S AHI TUNA TARTARE

Asian Pear, Pine Nuts, Habanero Sesame Oil

SECOND

PARISIAN GNOCCHI

Nettle Pesto, Toasted Walnuts, Roasted Mushrooms

FRENCH ONION SOUP

Caramelized Onion, Gruyère

MAIN

BRAISED SHORT RIB

Glazed Spring Vegetables, Creamed Spinach

MAD HATCHER CHICKEN

Lardon, Butter-Poached Mushrooms, Coq au Vin Drum

ARTCTIC CHAR

Aux Lentilles, Artichoke à la Barigoule, Truffle Butter

SWEET

HAND-CUT BEIGNETS

Duo of Seasonal Sauces

VALRHONA CHOCOLATE POT DE CRÈME

Caramel Chantilly, Cocoa Nib, Candied Hazelnut

SEASONAL SORBET





HORS D' OEUVRES PLATTERS

SMALL FOR GROUPS OF 25 | LARGE FOR GROUPS OF 50

CHEESE & CHARCUTERIE

Small \$90 | Large \$175

VEGETABLE CRUDITÉ

Small \$35 | Large \$70

LOCAL SHELLFISH STATION

Small \$275 | Large \$550

PASSED CANAPÉS

FOR GROUPS OF 20 OR MORE

MUSHROOM TEMPURA

Citrus Mousseline, Scallion

GOUGÈRES

Beecher's White Cheddar

OXTAIL CROQUETTES

Sauce Gribiche, Cured Egg Yolk

GRILLED SIRLOIN

Sauce Verte

MAITAKE MUSHROOM ARANCINI

Parmesan, Roasted Garlic

CHICKEN LETTUCE CUP

Curry, Golden Raisin, Cilantro

MICHAEL MINA'S TUNA TARTARE

Asian Pear, Pine Nut, Habanero Sesame Oil

HAND-CUT BEIGNETS

Seasonal Sauces

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

