

Spring Selections 2019

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



Modern French Bistro

TEL. 206 456 7474 | WWW.MICHAELMINA.NET

Dinner Menu

WINE DIRECTOR
JEFF LINDSAY-THORSEN

GENERAL MANAGER
JAMES URYU

EXECUTIVE CHEF
SHAWN APPLIN

HORS D'ŒUVRES

CLASSIC BEEF TARTARE À LA FRANÇAISE*

petit cornichon, shallot, capers, quail egg, baguette crostini | 17

BELGIAN ENDIVE SALAD

roquefort papillon, bartlett pear, pine nut, cassis vinaigrette | 16

SEARED HUDSON VALLEY FOIE GRAS

foie gras torchon, rhubarb compote, pistachio baklava | 25

ESCARGOTS À LA BORDELAISE

crispy garlic, porcini mushroom butter, puff pastry | 17

ONION SOUP GRATINÉE

classic beef broth, baguette crostini, cave-aged gruyère | 15

BUTTER LETTUCE SALAD

fromage blanc, olive oil croûton, crème fraîche dressing | 14

SMOKED POTATO SOUP

shaved asparagus, trout roe, brioche croûton | 16

PENN COVE MUSSELS MARINIÈRE

toulouse sausage, shallot, white wine | 19

ROASTED BONE MARROW

chartreuse, garlic streusel, bacon marmalade, grilled bread | 21

FRUITS DE MER

SPICE-POACHED PRAWN COCKTAIL

gin cocktail sauce, lemon | 19

LOCAL OYSTERS ON THE HALF SHELL*

red wine mignonette, cocktail sauce, lemon | 3.50 ea.

PACIFIC NORTHWEST CRUDO DU JOUR*

daily rotating crudo highlighting the pacific northwest | MP

SHELLFISH PLATEAU*

crab, oysters, manila clams, penn cove mussels, prawns

PETITE serves 1-2 | 52

GRANDE serves 3-4 | 85

THE RN74 EXPERIENCE

One Night Ticket

Each night, the RN74 kitchen creates a special five-course tasting menu highlighting the best ingredients the pacific northwest 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 | 89

optional wine pairing

premier | 49 or grande | 69 sommelier | MP

PLATS PRINCIPAUX

SUPERIOR FARMS RACK OF LAMB

charred eggplant purée, fava beans, pickled mustard seed, lamb jus | 42

PACIFIC NORTHWEST BOUILLABAISSÉ*

penn cove mussels, manila clams, calamari, saffron potatoes | 41

ORA KING SALMON*

truffled lentils, crispy sunchokes, fines herbes | 35

MARY'S CHICKEN 'COQ AU VIN'

pappardelle, bacon lardon, black truffle jus | 34

PURE COUNTRY FARM PORK CHOP*

anson mills polenta, foraged mushrooms, apple mostarda | 38

BELLWETHER FARMS RICOTTA CAVATELLI

winter squash, parmesan fonduta, prunes aux cognac | 26

LES STEAK FRITES

served with duck fat frites & maître d'hôtel butter

8 OZ MEYER RANCH FILET* | 52

16 OZ PURE COUNTRY FARM RIBEYE* | 56

16 OZ HANGER STEAK* | 47

TRUFFLE BAGUETTE

warm camembert, garlic

truffle butter | 12

Add on

CRAB OSCAR-STYLE | 24

BÉARNAISE | 3

SAUCE AU POIVRE | 3

ACCOMPAGNEMENTS

MUSHROOM & FENNEL FRICASSÉE

crispy prosciutto, sage cream | 10

BRUSSELS SPROUTS

apple, honey-fish sauce | 9

TRUFFLED MACARONI & CHEESE

white cheddar, mornay, parmesan | 10

DUCK FAT FRIES

rosemary, garlic | 7

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.