

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

AHI TUNA SALADE NIÇOISE*

haricots verts, niçoise olive, mushroom purée, lemon vinaigrette | 23

SEARED HUDSON VALLEY FOIE GRAS*

foie gras mousse, rhubarb compote, pistachio baklava | 25

ESCARGOTS À LA BORDELAISE

crispy garlic, chartreuse 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 | 13

PENN COVE MUSSELS MARINIÈRE

merguez sausage, shallot, white wine, baguette | 19

ROASTED BONE MARROW

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

FRUITS DE MER

RN74 & CAVIAR MAN OSETRA CAVIAR

traditional accompaniment | 130 per oz

PACIFIC NORTHWEST SHELLFISH PLATEAU*

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

PETITE serves 1-2 | 52

GRANDE serves 3-4 | 85

SPICE-POACHED PRAWN COCKTAIL

gin cocktail sauce, lemon | 19

1/2 DOZEN PACIFIC OYSTERS ON THE HALF SHELL*

red wine mignonette, cocktail sauce, lemon | 21

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 | 48

NEAH BAY BLACK COD*

young garlic soubise, spring vegetables, duck sausage, pine nut | 36

PACIFIC NORTHWEST BOUILLABAISSE*

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

MARY'S CHICKEN FORESTIÈRE

parisienne gnocchi, bacon lardon, wild mushroom, peas | 34

PURE COUNTRY FARM PORK CHOP*

anson mills polenta, grilled asparagus, tomato confit | 38

RICOTTA & SPRING PEA AGNOLOTTI

butter-braised radish, shaved pecorino, sherry cream | 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

13 OZ CULOTTE STEAK* | 45

TRUFFLE BAGUETTE

warm camembert, garlic

truffle butter | 12

Add on

CRAB OSCAR-STYLE | 18

BÉARNAISE | 4

SAUCE AU POIVRE | 4

ACCOMPAGNEMENTS

VADOUVAN CARROTS

dates, pistachio, ricotta salata | 10

TRUFFLED MACARONI & CHEESE

white cheddar, mornay, parmesan | 10

PETITS POIS A LA FRANÇAISE

bacon, crème fraîche | 10

DUCK FAT FRIES

rosemary, garlic | 7

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