

Mother's Day 2019

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



Modern FRENCH BISTRO

TEL. 415 543 7474 | WWW.MICHAELMINA.NET

Brunch Menu

EXECUTIVE CHEF
SHAWN APPLIN

WINE DIRECTOR
JEFF LINDSAY-THORSEN

GENERAL MANAGER
JAMES URYU

Buffet Brunch | \$60 per person

Children Ages 5-12 | \$30 per person

*prices are excluding tax & gratuity

*drinks not included

SALADES & HORS D'OEUVRES

LES PÂTISSERIES

croissant, pain au chocolat, cheese danish

YOGURT PARFAIT

vanilla yogurt with mixed berries and housemade granola

WARM BEIGNETS

macallan butterscotch, salted caramel

RN74 PACIFIC NORTHWEST CAESAR SALAD*

little gem lettuce, shaved parmesan, anchovy dressing, croûton

SEASONAL FRUIT

strawberries, blueberries, heirloom melons

SALADE D'ASPERGES

asparagus, sun gold tomatoes, mozzarella, basil vinaigrette

FRUITS DE MER*

p.n.w. oysters, local mussels, prawns, manila clams, smoked salmon

FROMAGE DU JOUR

french baguette, seasonal accompaniments

ASSIETTE DE CHARCUTERIE

prosciutto, coppa, chicken liver mousse, soppressata

PLATS PRINCIPAUX

FRENCH OMELETTE*

build your own omelette with traditional french accompaniments

MARY'S POULET RÔTI

roasted chicken, black truffle, pommes parisienne, pearl onion

ROTISSERIE D'AGNEAU*

anderson valley lamb leg, dijon, rosemary, thyme, tomato confiture

PURE COUNTRY WAGYU BEEF*

roasted garlic, rosemary, béarnaise, sauce au poivre

SAUCISSON DE MERGUEZ HASH

lamb merguez sausage hash, piquillo peppers, basque potatoes

BRIOCHE PAIN PERDU

french toast with cinnamon, bliss maple syrup, huckleberry-apple compote

POUR LA TABLE

POMMES LYONNAISE

HOBBS' BACON

ULI'S DUCK SAUSAGE

MICHAEL MINA'S DUCK FAT FRITES

COCKTAILS

BOTTLE OF MIMOSA | 35

choice of orange juice, grapefruit juice, pomegranate juice

RN74 BLOODY | 12

choice of vodka or tequila, in-house roasted tomatoes, pickles

CARIBBEAN COLD BREW | 14

ron zacapa rum, vanilla, ancho Reyes whipped cream

WHAT SHE'S HAVING | 12

death's door gin, chamomile shrub, lemon, sparkling wine

SPRING FLING | 12

ketel one vodka, strawberry and rhubarb cordial

ZERO °

CUCUMBER LIMEADE | 5

cucumber, thyme simple syrup, lime

POMEGRANATE COOLER | 5

housemade pomegranate syrup, lime, basil

STRAWBERRY & RHUBARB SODA | 5

housemade soda

WINES BY THE GLASS

SPARKLING WINES

Sparkling, J.J. Vincent Brut, Crémant de Bourgogne, FR NV | 14

Champagne, Fat Cork Daily Rotating Grower Rosé, FR NV | 19

Champagne, Lelarge-Pugeot *Tradition*, FR NV | 23

ROSÉ

Grenache Blend, Château Gassier, Côtes de Provence, FR 2016 | 10

Pinot Noir, Beckham Estate *Olivia's*, Willamette Valley, OR 2016 | 13

WHITE WINES

Riesling, Weingut Keller Trocken, Rheinhessen, DE 2016 | 16

Sauvignon Blanc, Daniel Chotard, Sancerre, Loire, FR 2016 | 14

Pinot Gris, Dusted Valley *Boomtown*, Columbia Valley, WA 2015 | 9

Chardonnay, Domaine Pinson, Chablis, Burgundy, FR 2015 | 14

RED WINES

Pinot Noir, Jacques Girardin, *Vieilles Vignes* Burgundy, FR 2015 | 14

Merlot, Esprit de Pavie, Bordeaux, FR 2012 | 17

Syrah, Domaine Lombard *Brézème*, Northern Rhône Valley, FR 2014 | 14

Cabernet Sauvignon, Balboa, Walla Walla Valley, WA 2016 | 14