

Summer 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 cornichons, shallot, capers, quail egg, baguette crostini | 17

AHI TUNA SALADE NIÇOISE*

haricots verts, niçoise olives, quail egg, lemon vinaigrette | 23

SEARED HUDSON VALLEY FOIE GRAS*

pickled plums, pistachio baklava, fennel purée | 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 croûtons, crème fraîche dressing | 14

CHILLED STONEFRUIT GAZPACHO

poached prawns, white peaches, crispy prosciutto, olive oil | 16

PENN COVE MUSSELS MARINIÈRE

merguez sausage, shallots, 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

ANDERSON RANCH RACK OF LAMB

charred eggplant purée, baby zucchini, squash blossom, lamb jus | 48

COLUMBIA RIVER KING SALMON ALMONDINE*

charred romano beans, tomato raisins, watercress, marcona almonds | 39

PACIFIC NORTHWEST BOUILLABAISSE*

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

PAN-ROASTED MARY'S CHICKEN

herbed gnocchi, morels, snap peas, tarragon jus | 34

DUO OF PURE COUNTRY FARM PORK*

tokyo turnips, bing cherry mostarda, pickled mustard seed jus | 38

PIPERADE AGNOLOTTI PROVENÇAL

bay scallops, crispy capers, garlic streusel, spiced tomato butter | 29

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

SAUTÉED SUMMER BEANS

bacon, crème fraîche | 10

DUCK FAT FRIES

rosemary, garlic | 7

CHARRED BROCCOLI

lemon, garlic, crispy boquerones | 10

TRUFFLED MACARONI & CHEESE

white cheddar, mornay, parmesan | 10

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