

Summer Selections 2017

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



Modern French Bistro

TEL. 206 456 7474 | WWW.MICHAELMINA.NET

Dinner Menu

EXECUTIVE CHEF
THOMAS GRIESE

SOMMELIER
JEFF LINDSAY-THORSEN

GENERAL MANAGER
ASHLEY KEENEY

HORS D'ŒUVRES

FRENCH ONION SOUP

cave-aged gruyère, baguette crostini | 15

SWEET CORN & LEEK VELOUTÉ

dungeness crab, black truffle, tinkerbelle peppers | 16

FOIE GRAS TORCHON*

summer nectarines, stone fruit consommé, brioche | 24

MICHAEL MINA'S TUNA TARTARE*

d'anjou pear, pine nuts, mint, sesame oil | 23

ESCARGOTS À LA BORDELAISE

parsley, garlic, porcini mushroom, puff pastry | 17

WARM TOMATO TATIN

puff pastry, camembert, arugula pistou | 17

SMOKED BONE MARROW

vadouvan, braised oxtail, gremolata, lemon confit | 18

STEAK TARTARE*

cornichon, crispy shallot, potato gaufrettes | 18

PIKE'S HEIRLOOM TOMATO SALAD

fresh legumes, white nectarine, smoked tomato vinaigrette | 16

BUTTER LETTUCE SALAD

olive oil crouton, chèvre, crème fraîche dressing | 14



TRUFFLE BAGUETTE

warm camembert, garlic,
truffle butter | 10



FRUITS DE MER

BAKED PACIFIC NORTHWEST OYSTERS

bacon lardon, leek, pernod crème | 22

PENN COVE MUSSELS À LA MARINIÈRE

fennel, white wine, frites | 18

CHILLED PRAWNS

cocktail sauce, lemon | 19

PACIFIC NORTHWEST OYSTERS*

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

ALASKAN KING CRAB LEGS

dijonnaise, cocktail sauce, lemon | 24

SHELLFISH PLATEAU*

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

PETIT serves 2-3 | 42

GRANDE serves 4-6 | 80

THE RN74 EXPERIENCE

One Way 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 | 85

optional wine pairing premier | 45 grande | 65

PLATS PRINCIPAUX

ALASKAN HALIBUT BOUILLABAISSÉ*

penn cove mussels, manila clams, calamari, rouille crostini | 38

KING SALMON AUX LENTILLES*

roasted sunchokes, matignon, truffle butter | 35

NEAH BAY BLACK COD AIL NOIR*

baby zucchini, red pearl onion, curry emulsion | 36

ROASTED MAD HATCHER CHICKEN

lardon, butter-poached mushrooms, coq au vin drum | 29

DRY-AGED DUCK BREAST*

rainier cherry, chanterelle, tokyo turnips, cognac jus | 38

PARISIAN GNOCCHI

arugula pistou, toasted walnuts, roasted mushrooms | 26

LES STEAK FRITES

served with duck fat frites & maitre d'hotel butter

12 OZ BONELESS NY STRIP* | 52

8 OZ WET-AGED FILET* | 47

Add on

ALASKAN KING CRAB OSCAR STYLE | 24

SEARED FOIE GRAS | 24

BÉARNAISE SAUCE | 3

SAUCE AU POIVRE | 3

ACCOMPANGNEMENTS

MUSHROOM & FENNEL FRICASSEE

local blue oyster, shiitake, tamari | 10

TRUFFLED MACARONI & CHEESE

white cheddar, mornay, parmesan | 12

POMMES PURÉE

country butter, chive | 9

DUCKFAT FRIES

rosemary, sel gris | 7

RATATOUILLE PROVENÇAL

zucchini, baby tomato, eggplant | 10

*CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES