

Thanksgiving 2017

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



Modern French Bistro

TEL. 206 456 7474 | WWW.MICHAELMINA.NET

EXECUTIVE CHEF
THOMAS GRIESE

SOMMELIER
JEFF LINDSAY-THORSEN

GENERAL MANAGER
ASHLEY KEENEY

APPETIZER

choice of

BELGIAN ENDIVE & PINK LADY APPLE SALAD

roquefort papillon, hazelnut vinaigrette, fines herbes

SWEET POTATO GNOCCHI

brown butter, sage, california walnuts, blis maple syrup, cranberry croustillant

ROASTED PUMPKIN SOUP

whipped marshmallow, pepitas, foie-gras roasted carrots

GLAZED VEAL SWEETBREADS

fennel cream, golden raisins, citrus supreme, capers

HOUSE-CURED PASTRAMI SALMON

cranberry toast, quince, almond frisée, fromage blanc



To Share

TRUFFLE BAGUETTE

warm camembert, garlic,
for the table | 12



Truffle

Brought in fresh from Europe to celebrate this wonderful holiday.

Shaved tableside onto any appetizer or entrée.

PERIGORD BLACK TRUFFLE

28 supplement

WHITE ALBA TRUFFLE

MP supplement

ENTRÉE

choice of

ROASTED HERITAGE TURKEY

chestnut confit roulade, fall cranberry compote, honey cardamom jus

LOBSTER SEAFOOD FANTASY

geoduck, bay scallops, sweet shrimp, king oyster mushroom, sea beans, lemon beurre fondue 34 supplement

FILET BEEF WELLINGTON

truffled mushroom duxelles, puff pastry en croûte, haricots vert, périgourdine sauce

BROWN BUTTER SKATE WING VERONIQUE

globe grapes, crispy brussels sprouts, braised red wine cabbage

SUPERFINO RISOTTO FORESTIER

wild mushroom, celeriac, whipped parmesan espuma



Add on

MAINE LOBSTER TAIL | 36

SEARED FOIE GRAS | 24



SIDES

for the table

POTATO PURÉE

country butter, sel gris

CRISPY BRUSSELS SPROUTS

pink lady apple purée, honey fish sauce, almond

SWEET POTATO GRATIN

duck confit, crispy skin

ROASTED FOIE GRAS STUFFING

mortadella, herbes de provence, italian sausage

DESSERT

choice of

PUMPKIN PIE

brown sugar streusel, crème chantilly

FALL APPLE COBBLER

crème glacée, candied hazelnuts

MOUSSE AU CHOCOLAT

rosemary, orange liqueur

75 per person

40 optional wine pairing