

Spring Selections 2017

301 MISSION ST | SAN FRANCISCO, CA



A Modern FRENCH BISTRO

TEL. 415 543 7474 | WWW.MICHAELMINA.NET

Lunch Menu

OUT TO LUNCH 3 COURSES | 35

BUTTER LETTUCE SALAD

fresh goat cheese, radish, fines herbes vinaigrette

Or

WHITE CORN VELOUTÉ

charred corn relish, padrón pepper, whipped crème fraîche

GRILLED MARY'S CHICKEN PAILLARD

sunny-side egg, white grits, tomato panzanella

Or

BUTTER-BASTED SALMON

red pepper couscous, castelvetrano gremolata, spring onion

CHOCOLATE POT DE CRÈME

COCKTAILS

LA CHANCE PUGILIST* | 13

flor de caña blanco, orgeat, allspice

TREME | 12

flor de caña añejo, cognac, sweet vermouth

FLEUR D'OR | 14

absolut elyx, st. germain, darjeeling, meyer lemon

NOIX BRUNE* | 14

buffalo trace, walnut, five spice, nut brown ale

*items with an asterisk contain nuts

ZERO °

LAVENDER COLLINS | 5

soda, lemon

HOUSE-MADE ORANGINA | 5

mandarin orange, lemon, agave, club soda

HORS D'OEUVRES

BUTTER LETTUCE SALAD

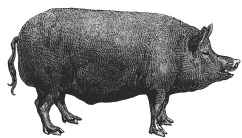
fresh goat cheese, radish, fines herbes vinaigrette | 13

HEIRLOOM STONEFRUIT & TOMATO SALAD

genovese basil, fromage blanc, aged sherry vinegar | 17

WHITE CORN VELOUTÉ

charred corn relish, padrón pepper, whipped crème fraîche | 16



PLATS PRINCIPAUX

GNOCCHI PARISIENNE

maitake fricassée, english pea, preserved lemon, parmesan | 19

LE STEAK FRITES

5oz filet, herb aioli, maître d'hôtel butter, petite salade | 26

'BASQUE-STYLE' FISHERMAN'S STEW

linguiça, saffron potatoes, olives, espelette-rouille toast | 24

BUTTER-BASTED SALMON

red pepper couscous, castelvetrano gremolata, spring onion | 26

GRILLED MARY'S CHICKEN PAILLARD

sunny-side egg, white grits, tomato panzanella | 23

RN74 FRENCH DIP

comté, vadouvan pickled onions, horseradish crème fraîche | 21

'LE ROYALE' BURGER

crispy pork belly, white cheddar, marrow onions, rn74 sauce | 21

POUR LA TABLE

WARM PRETZEL | 10

HERBES DE PROVENCE ALMONDS | 7

FRIED CAULIFLOWER & UNI AÏOLI | 13

ÉPOISSES FONDUE BEIGNETS | 13



TARTINES

PASTRAMI-STYLE SALMON

mustard crème fraîche, herb salad,
radish | 16

HAND-GROUND STEAK TARTARE

worcestershire onion, horseradish,
watercress | 16



WINES BY THE GLASS

SPARKLING WINES

Sparkling, Pierre Sparr Brut Cremant, Alsace NV | 16

Sparkling, Jeio 'Bisol' Prosecco Rosé, Italy NV | 14

Champagne, Chartogne-Taillet Cuvée Michael Mina, Merfy NV | 26

Champagne, Forest-Marie Brut Rosé, Trigny NV | 26

WHITE WINES

Riesling, Leitz 'Dragon Stone', Rheingau, Germany 2015 | 13

Sauvignon Blanc, Jean-Claude Roux Quincy, Loire 2015 | 13

Chenin Blanc, Huet Vouvray 'Le Mont' Sec, Loire 2013 | 18

Gruner Veltliner, Proidl 'Burg', Kremstal 2014 | 13

Chardonnay, Remoissinet, Burgundy 2014 | 16

Chardonnay, Peay, Sonoma Coast, 2014 | 22

Chardonnay, Sandhi, Santa Barbara County 2014 | 16

Rosé, My Essential Rosé, Côtes de Provence 2015 | 12

RED WINES

Pinot Noir, Bernard Moreau Bourgogne 2014 | 16

Pinot Noir, Samsara, Sta. Rita Hills 2014 | 16

Pinot Noir, Kutch, Sonoma Coast 2014 | 24

Malbec, Amalaya, Salta, Argentina 2015 | 12

Syrah, Vallin Santa Barbara County 2013 | 15

Red Blend, Bedrock Wine Co. 'Nervo Ranch', Sonoma 2014 | 18

Cabernet Franc, Lieu Dit, Santa Ynez Valley, 2015 | 16

Merlot, Bodega Chacra 'Amor Seco' Rio Negro Argentina 2014 | 16

Cabernet Sauvignon, Château Valentin, Haut-Medoc
Bordeaux 2011 | 18

Cabernet Sauvignon/Merlot, Neyers Left Bank,
Napa Valley 2015 | 24



A 4% SURCHARGE WILL BE ADDED FOR ALL FOOD AND BEVERAGES FOR SAN FRANCISCO EMPLOYER MANDATE

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