

Valentine's Day 2018

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



FIRST

OYSTERS & CAVIAR

beausoleil oyster, royal osetra, eucalyptus crème fraîche

SECOND

ESCARGOT EN CROUTE

organic mushroom fricassée, fennel crème, local chicories

THIRD

MAINE LOBSTER THERMADORE

cognac cream, champignon de paris, tarragon

FOURTH

CHAR-GRILLED & BUTTER-BASTED CHÂTEAUBRIAND FOR TWO

crispy brussels sprouts, pommes gratinée, sauce choron

Seared Hudson Valley Foie Gras | 24

Shaved Winter Black Truffles | MP

DESSERT

VALRHONA CHOCOLATE POT AU CRÈME

passion fruit, chantilly crème

Five Course Tasting Menu | 125

Bubbles Pairing | 65

Grande Wine Pairing | 85

