

Spring Selections 2018

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  
JAMES URYU

HORS D'ŒUVRES

CLASSIC BEEF TARTARE À LA FRANÇAISE\*

petit cornichon, crispy shallot, celery leaves, baguette crostini | 19

GRILLED ASPARAGUS & FORAGED FIDDLEHEAD FERNS

duck prosciutto, slow-poached egg, golden morel mushroom jus | 22

RN74 NORTHWEST CHICORY SALAD\*

mizuna, red mustard frills, caesar vinaigrette, tarragon crumb | 14  
add local dungeness crab | 10

HUDSON VALLEY FOIE GRAS TERRINE\*

strawberry-rhubarb panzanella, foraged lettuces, lime labneh | 26

ESCARGOTS À LA BORDELAISE

hong kong garlic, porcini mushroom butter, puff pastry | 17

ONION SOUP GRATINÉE

classic beef broth, baguette crostini, cave-aged gruyère | 15

SPRING BUTTER LETTUCE SALAD

ricotta salata, easter egg radish, crème fraîche dressing | 14

CHILLED ENGLISH PEA VELOUTÉ

crispy leeks, coppa jamón, wild mushroom crème fraîche | 18

FRUITS DE MER

MUSSELS NORMANDY

apple cider vinegar, shaved fennel, crème fraîche | 16

CHILLED PRAWN COCKTAIL

cocktail sauce, lemon | 19

PACIFIC NORTHWEST OYSTERS\*

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

SHELLFISH PLATEAU\*

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

PETITE serves 1-2 | 42

GRANDE serves 3-4 | 80

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 | 85

optional wine pairing premier | 45 or grande | 65

PLATS PRINCIPAUX

SWEET CORN AGNOLOTTI\*

maple leaf farms smoked duck, porcini brodo, summer savory | 36

ALASKAN HALIBUT BOUILLABAISSÉ\*

penn cove mussels, manila clams, calamari, saffron potatoes | 42

LOCAL KING SALMON AUX POIREAUX\*

charred pearl onions, harissa-spiced carrot, toasted nori butter | 35

MARY'S FREE RANGE ROASTED CHICKEN

basque-style potatoes, charred broccoli polonaise, citron jus gras | 31

BRAISED SPRING RABBIT CAVATELLI

asparagus, mushroom ragoût, prosciutto, alsatian riesling crème | 34

ANDERSON VALLEY LAMB SADDLE\*

petits pois, bacon lardon, spring onion, minted yogurt, lamb jus | 42

LES STEAK FRITES

served with duck fat frites & maître d'hôtel butter

12 OZ BONELESS NY STRIP\* | 52

8 OZ MEYER RANCH FILET\* | 47

10 OZ BISTRO SKIRT STEAK\* | 41

TRUFFLE BAGUETTE

warm camembert, garlic

truffle butter | 12

Add on

CRAB OSCAR-STYLE | 24

BÉARNAISE | 3

SAUCE AU POIVRE | 3

ACCOMPAGNEMENTS

MUSHROOM & FENNEL FRICASSÉE

local blue oyster, shiitake, tamari | 10

POMMES PURÉE

country butter, chive | 9

TRUFFLED MACARONI & CHEESE

white cheddar, mornay, parmesan | 12

DUCK FAT FRIES

rosemary, garlic | 7

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