

Summer 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

WINE DIRECTOR
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

CHARRED SPANISH OCTOPUS AUX PIMENTON

braised savoy cabbage, fregola, parsley pistou, marcona almond | 24

BURRATA AND STONE FRUIT SALAD

white nectarines, black plums, charred cherry vinaigrette, basil | 18

HUDSON VALLEY FOIE GRAS TERRINE

wild huckleberries, meyer lemon, summer radish, toast points | 28

PIKE PLACE MARKET HEIRLOOM TOMATO SALAD

valbreso feta, crenshaw melon, black sesame, grapefruit | 18

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

BUTTER LETTUCE AUX COURGETTES

summer squash, aged mimolette, crème fraîche dressing | 14

FRUITS DE MER

JAPANESE HAMACHI CRUDO*

black plum, umeboshi, tobiko, yuzu, szechuan pepper | 22

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

PACIFIC CALAMARI TAGLIOLINI PASTA

sepia ink, chorizo, tomato confit, calabrian chili, cured duck yolk | 28

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

ORA KING SALMON*

eggplant fumée, heirloom squash, basil pistou, pine nut | 35

MARY'S FREE RANGE ROASTED CHICKEN

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

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

8 OZ MEYER RANCH FILET* | 47

12 OZ DOUBLE R RANCH RIBEYE* | 56

12 OZ DOUBLE R RANCH BONELESS NY STRIP* | 52

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

TRUFFLED MACARONI & CHEESE

white cheddar, mornay, parmesan | 12

SUMMER BEAN POËLE

summer beans, cauliflower, hazelnut | 9

BROCCOLI GRATIN

mimolette, breadcrumbs | 10

DUCK FAT FRIES

rosemary, garlic | 7

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