

Fall 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 | 16
CHARRED SPANISH OCTOPUS AUX PIMENTÓN
savoy cabbage, vadouvan fregola, parsley pistou, spiced almond | 22
BURRATA AND STONE FRUIT SALAD
white nectarines, black plums, charred cherry vinaigrette, basil | 17
HUDSON VALLEY FOIE GRAS TERRINE
wild huckleberries, meyer lemon, summer radish, toast points | 24
PIKE PLACE MARKET HEIRLOOM TOMATO SALAD
valbreso feta, crenshaw melon, black sesame, grapefruit | 17
ESCARGOTS À LA BORDELAISE
hong kong garlic, porcini mushroom butter, puff pastry | 17
ONION SOUP GRATINÉE
classic beef broth, baguette crostini, cave-aged gruyère | 14
BUTTER LETTUCE AUX COURGETTES
summer squash, aged mimolette, crème fraîche dressing | 14
YUKON GOLD POTATO & LEEK VELOUTÉ
white navy bean, carlton farms pork belly, foraged mushroom | 16

FRUITS DE MER

- JAPANESE HAMACHI CRUDO*
black plum, umeboshi, tobiko, yuzu, fresno chili | 22
CHILLED PRAWN COCKTAIL
gin cocktail sauce, lemon | 19
PACIFIC NORTHWEST OYSTERS*
red wine mignonette, cocktail sauce, lemon | 3.50 ea.
SHELLFISH PLATEAU*
king crab, oysters, manila clams, penn cove mussels, prawns
PETITE serves 1-2 | 52
GRANDE serves 3-4 | 85

THE RN74 EXPERIENCE
One May 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 | 35
ALASKAN HALIBUT BOUILLABAISSÉ*
penn cove mussels, manila clams, calamari, saffron potatoes | 41
ORA KING SALMON*
eggplant fumée, heirloom squash, basil pistou, pine nut | 34
MARY'S FREE RANGE ROASTED CHICKEN
basque-style potatoes, charred broccoli polonaise, citron jus gras | 31
CARLTON FARMS PORK CHOP*
anson mills polenta, confit lobster mushroom, grilled peach relish | 32

LES STEAK FRITES

served with duck fat frites & maître d'hôtel butter

- 8 OZ MEYER RANCH FILET* | 49
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
KING CRAB OSCAR-STYLE | 24
BÉARNAISE | 3
SAUCE AU POIVRE | 3

ACCOMPAGNEMENTS

- MUSHROOM & FENNEL FRICASSÉE
local blue oyster, shiitake, tamari | 10
BROCCOLI GRATIN
mimolette, breadcrumbs | 8
TRUFFLED MACARONI & CHEESE
white cheddar, mornay, parmesan | 10
DUCK FAT FRIES
rosemary, garlic | 7
HARICOTS VERTS POËLE
yellow wax beans, cauliflower brown butter, hazelnut | 8

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