

Fall 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

Seattle Restaurant Week

APPETIZER

CHOICE OF

ROASTED BUTTERNUT SQUASH VELOUTÉ

duck cracklings, toasted pepitas, spiced crème fraîche
Olivier Morin, Tentation Brut, Crémant de Bourgogne, FR NV

BUTTER LETTUCE AUX COURGETTES

fall harvest squash, aged mimolette, crème fraîche dressing
Hiedler, Grüner Veltliner Loess, Kamptal, AT 2015

CLASSIC BEEF TARTARE*

petit cornichon, crispy shallot, baguette crostini
Clusel-Roch, Gamay Traboules, Coteaux du Lyonnais, FR 2016

SEARED FOIE GRAS & DONUT

pacific huckleberry, meyer lemon, foie gras frosting | \$18 additional
Roumieu-Lacoste, Sauternes, Bordeaux, FR 2015

ENTRÉE

CHOICE OF

MAPLE LEAF FARMS' DUCK CONFIT CAVATELLI

delicata squash, parmesan fonduta, prunes aux cognac
Domaine de la Côte, Pinot Noir, Estate, Sta. Rita Hills, CA 2014

ANDERSON VALLEY LAMB NAVARIN

baby carrots, tokyo turnips, rissole potatoes
Domaine Lombard, Syrah, Brézème, Northern Rhône Valley, FR 2014

MARY'S FREE RANGE COQ AU VIN

white navy beans, braised pearl onions, bacon lardons, wild mushrooms
Domaine de la Côte, Pinot Noir, Estate, Sta. Rita Hills, CA 2014

MEYER RANCH SKIRT STEAK*

truffled pommes purée, root vegetables, port jus | \$18 additional
Sodo Cellars, Cabernet Sauvignon, Deadbird, WA 2016

DESSERT

CHOICE OF

HAND-CUT WARM BEIGNETS

salted caramel, macallan butterscotch custard
Kopke, 20 Year Tawny Port, Douro Valley, PT

YAKIMA VALLEY APPLE PAIN PERDUE

chocolate-hazelnut, cinnamon basil ice cream
Henriques & Henriques, 10 Year Boal, Madeira PT

MOUSSE AU CHOCOLATS

tahitian vanilla chantilly, cocoa nib
Kopke, 20 Year Tawny Port, Douro Valley, PT

3 Course Menu | \$33 per person

Wine Pairing | \$27 per person

HORS D'ŒUVRES

PACIFIC NORTHWEST OYSTERS*

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

CHILLED PRAWN COCKTAIL

gin cocktail sauce, lemon | 19

BELGIAN ENDIVE & BARTLETT PEAR SALAD*

roquefort, pine nut, fines herbes, cassis vinaigrette | 16

ESCARGOTS À LA BORDELAISE

parsley, garlic, porcini mushroom, puff pastry | 17

TRUFFLE BAGUETTE

warm camembert, roasted garlic, truffle butter | 12

PLATS PRINCIPAUX

ORA KING SALMON*

heirloom squash, basil pistou, pine nut crema | 34

ALASKAN HALIBUT BOUILLABAISSE*

penn cove mussels, manila clams, calamari, rouille crostini | 41

MARY'S FREE RANGE ROASTED CHICKEN BREAST

charred broccoli polonaise, salt-crusted potatoes, pimentón aioli | 31

GRILLED PORK CHOP*

anson mills polenta, charred peach, jus natural | 32

LES STEAK FRITES

served with duck fat frites & maître d'hôtel butter

12 OZ BONELESS NY STRIP* | 52

8 OZ MEYER RANCH FILET* | 49

12 OZ DOUBLE R RANCH RIBEYE* | 56

Add ons

KING CRAB OSCAR-STYLE | 24

SEARED FOIE GRAS | 20

BÉARNAISE | 3

SAUCE AU POIVRE | 3

ACCOMPAGNEMENTS

BROCCOLI GRATIN

mimolette, garlic crumble | 10

DUCK FAT FRIES

rosemary, garlic | 7

MUSHROOM FRICASSÉE

foraged mushrooms, fennel crème | 10

MACARONI & CHEESE

white cheddar, truffled mornay | 10

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