

Fall Selections 2018

1433 4TH AVE & PIKE ST. | SEATTLE, WA



Modern French Bistro

TEL. 206 456 7474 | WWW.MICHAELMINA.NET

Dinner Menu

WINE DIRECTOR
JEFF LINDSAY-THORSEN

GENERAL MANAGER
JAMES URYU

HORS D'ŒUVRES

CLASSIC BEEF TARTARE À LA FRANÇAISE*

petit cornichon, crispy shallot, capers, baguette crostini | 16

BELGIAN ENDIVE SALAD

roquefort papillon, bartlett pear, pine nut, cassis vinaigrette | 16

SEARED HUDSON VALLEY FOIE GRAS DONUT

wild huckleberry glaze, meyer lemon, almond | 26

ESCARGOTS À LA BORDELAISE

crispy garlic, porcini mushroom butter, puff pastry | 17

ONION SOUP GRATINÉE

classic beef broth, baguette crostini, cave-aged gruyère | 14

BUTTER LETTUCE SALAD

fromage blanc, olive oil croûton, crème fraîche dressing | 14

ROASTED BUTTERNUT SQUASH VELOUTÉ

duck "cracklins", toasted pepitas, spiced crème fraîche | 16

PENN COVE MUSSELS MARINIÈRE

toulouse sausage, shallot, white wine, frites | 22

ROASTED BONE MARROW

chartreuse butter, garlic streusel, grilled bread | 18

FRUITS DE MER

SPICE-POACHED PRAWN COCKTAIL

gin cocktail sauce, lemon | 19

PACIFIC NORTHWEST OYSTERS*

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

ALASKAN KING CRAB COCKTAIL

lemon dijonnaise, cocktail sauce, lemon | 30

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 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

BRAISED ANDERSON RANCH LAMB SHANK

baby nantes carrots, tokyo turnips, parsnip, lamb jus | 35

ALASKAN HALIBUT BOUILLABAISSE*

penn cove mussels, manila clams, calamari, saffron potatoes | 41

ORA KING SALMON*

truffled lentils, roasted sunchokes, fines herbes | 34

MARY'S CHICKEN 'COQ AU VIN'

pappardelle, bacon lardon, black truffle jus | 33

CARLTON FARMS PORK CHOP*

anson mills polenta, foraged mushrooms, apple mostarda | 34

BELLWETHER FARMS RICOTTA CAVATELLI

prunes aux cognac, winter squash, pomegranate | 28

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 MEYER RANCH 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

crispy prosciutto, sage cream | 10

BRUSSELS SPROUTS

apple, honey-fish sauce | 9

TRUFFLED MACARONI & CHEESE

white cheddar, mornay, parmesan | 10

DUCK FAT FRIES

rosemary, garlic | 7

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