

Thanksgiving 2018

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



Modern French Bistro

TEL. 206 456 7474 | WWW.MICHAELMINA.NET

EXECUTIVE CHEF
THOMAS GRIESE

WINE DIRECTOR
JEFF LINDSAY-THORSEN

GENERAL MANAGER
JAMES URYU

APPETIZER

choice of

ROASTED SUNCHOKE SOUP

diver scallop, golden raisin, hibiscus

KONA KAMPACHI CRUDO

serrano chili, cilantro, yuzu vinaigrette

BELGIAN ENDIVE SALAD

bartlett pears, cranberry confiture, roquefort papillon, red currant vinaigrette

MAPLE LEAF FARMS DUCK PÂTÉ EN CROÛTE

stone ground mustard, pickled shallots, cornichon



To Share

TRUFFLE BAGUETTE

warm camembert, garlic

for the table | 12



Truffle

Brought in fresh from Europe to celebrate this wonderful holiday.

Shaved tableside onto any appetizer or entrée.

PÉRIGORD BLACK TRUFFLE

28 supplement

ENTRÉE

choice of

ROASTED HERITAGE TURKEY

sage crepinette, cranberry compote, pommes purée, honey cardamom jus

MAINE LOBSTER NEWBURG

puff pastry, sea beans, glazed pearl onion, king trumpet mushroom

22 supplement

MEYER RANCH PRIME RIB ROAST

salt-roasted celeriac, winter squash, haricots verts, rosemary au jus

MEDITERRANEAN LOUP DE MER

artichokes barigoule, tokyo turnips, baby heirloom carrots, sauce vin blanc

SUPERFINO CARNAROLI RISOTTO FORESTIER

wild mushroom, whipped black truffle crème, parmigiano-reggiano



Add on

MAINE LOBSTER TAIL | 36

SEARED FOIE GRAS | 24



SIDES

for the table

\$8 each

POTATO PURÉE

country butter, chive

CRISPY BRUSSELS SPROUTS

pink lady apple, honey glaze, almond

SWEET POTATO GRATIN

duck confit, crispy skin

ROASTED FOIE GRAS STUFFING

mortadella, italian sausage, sage

DESSERT

choice of

SUGAR PIE PUMPKIN CHEESECAKE

pepita brittle, crème chantilly

YAKIMA VALLEY APPLE PAIN PERDU

candied hazelnut, vanilla ice cream

MOUSSE AU CHOCOLAT

cocoa nib, tahitian vanilla crème fraîche, mint

**75 PER PERSON
40 PREMIER WINE PAIRING**