

Winter 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

EXECUTIVE CHEF  
SHAWN APPLIN

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 | 14

**PENN COVE MUSSELS MARINIÈRE**

toulouse sausage, shallot, white wine | 19

**ROASTED BONE MARROW**

chartreuse, garlic streusel, bacon marmalade, grilled bread | 21

FRUITS DE MER

**SPICE-POACHED PRAWN COCKTAIL**

gin cocktail sauce, lemon | 19

**PACIFIC NORTHWEST OYSTERS\***

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

**YELLOWTAIL AND SPOT PRAWN CRUDO**

avocado, pickled persimmon, peppergrass | 25

**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 | 37

**PACIFIC NORTHWEST BOUILLABAISSÉ\***

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

**ORA KING SALMON\***

truffled lentils, crispy sunchokes, fines herbes | 34

**MARY'S CHICKEN 'COQ AU VIN'**

pappardelle, bacon lardon, black truffle jus | 33

**PURE COUNTRY FARMS PORK CHOP\***

anson mills polenta, foraged mushrooms, apple mostarda | 38

**BELLWETHER FARMS RICOTTA CAVATELLI**

winter squash, parmesan fonduta, prunes aux cognac | 26

LES STEAK FRITES

served with duck fat frites & maître d'hôtel butter

**8 OZ MEYER RANCH FILET\*** | 49

**16 OZ PURE COUNTRY FARMS 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.