

Christmas Eve 2018

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



Modern French Bistro

TEL. 206 456 7474 | WWW.MICHAELMINA.NET

WINE DIRECTOR
JEFF LINDSAY-THORSEN

GENERAL MANAGER
JAMES URYU

APPETIZER

choice of

WINTER CHESTNUT SOUP

yakima valley apple, sage, brown butter streusel

FOIE GRAS AND LITTLE GEM LETTUCES

artichoke barigoule, chicken skin, truffle vinaigrette, parmesan

BEEF CARPACCIO

egg yolk jam, crispy capers, pickled shallots, crostini

BRAISED PORK BELLY

crispy brussels sprouts, glazed apples, 'cassoulet' beans

ENTRÉE

choice of

ROASTED PRIME RIB

pommes duchesse, creamed spinach, port au jus

POT AU FOU DE MER

lobster, prawns, scallops, truffled brioche, roasted parsnip

22 supplement

BLACK COD

chanterelle mushroom, tomato conserva, lemon confit

RISOTTO AU ROUGE

roasted beets, braised radicchio, fontina, long pepper

DESSERT

choice of

CLAFOUTIS

rainier cherry, crème chantilly

GATEAU AUX FRUITS

walnuts, cranberry ice cream, rum caramel

MOUSSE AU CHOCOLAT

cocoa nib, tahitian vanilla crème fraîche



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



Add on

MAINE LOBSTER TAIL | 36

SEARED FOIE GRAS | 24



80 PER PERSON
45 PREMIER WINE PAIRING
65 GRANDE WINE PAIRING