

*New Year's Eve 2018*

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



*Modern French Bistro*

TEL. 206 456 7474 | WWW.MICHAELMINA.NET

## CAVIAR & OYSTERS

### ROYAL OSETRA CAVIAR PARFAIT

crispy shallot potato cake, sieved egg, alderwood smoked salmon, whipped crème fraîche

58 supplement

### PACIFIC NORTHWEST OYSTERS

21 per 1/2 dozen

## FIRST

### MISHIMA RANCH WAGYU BEEF TARTARE

truffled egg yolk, capers, crispy shallot, baguette crostini

or

### MICHAEL'S AHI TUNA TARTARE

quail egg, habanero-sesame oil, pine nuts, asian pear, mint

## SECOND

### PETITE SALADE AVEC TRUFFLE VINAIGRETTE & FOIE GRAS

artichaut à la barigoule, confit potatoes, crispy chicken skins, shaved foie gras

or

### HAMACHI & ALASKAN SPOT PRAWN CRUDO

pickled persimmon, avocado, pepperpress

## *Additional Course*

### DOUBLE CONSOMMÉ PAUL BOCUSE "V.G.E." | 36

fresh périgord winter truffle, simmered foie gras, vegetable matignon, heritage chicken

## THIRD

### SLOW-ROASTED DOVER SOLE À LA CANCELAISE

melted leeks, hokkaido bay scallops, sicilian pistachio, baby hon shimeji mushrooms

or

### MAINE LOBSTER AGNOLOTTI

sunchoke, king trumpet mushrooms, lemon-basil beurre fonduta

## FOURTH

### WAGYU BEEF TENDERLOIN

yukon gold potato 'mille feuille', black truffle, pearl onion, sauce périgourdine

or

### MAPLE LEAF FARMS' DUCK BREAST

salt-roasted celeriac, heirloom beets, sauce l'orange

*Seared Hudson Valley Foie Gras* | 28

## DESSERT

### CITRUS PAVLOVA

crème chantilly, mint

or

### VALRHONA MANJARI CHOCOLATE PETIT GATEAU

chocolate mousse, hazelnut streusel, gold leaf

*Five Course Tasting Menu* | 120

*Sparkling Wine Pairing* | 99

*Grande Wine Pairing* | 79