

*Valentine's Day 2019*

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



*Modern French Bistro*

TEL. 206 456 7474 | WWW.MICHAELMINA.NET

**FIRST**

**PACIFIC NORTHWEST OYSTERS**

champagne gelée, osetra caviar

or

**SEA SCALLOP & UNI CRUDO**

blood orange, fennel, espelette, orange oil

or

**COCOA NIB & COFFEE-CRUSTED FOIE GRAS TORCHON**

spiced pears, port wine gel, brioche toast points

**SECOND**

**TRUFFLED CAULIFLOWER SOUP**

toasted pine nut, celery leaf gremolata

or

**DUNGENESS CRAB & CITRUS SALAD**

endive, frisée, cara cara, green goddess dressing

or

**MAINE LOBSTER RAVIOLI**

caviar crème fraîche, basil oil

*Additional Course*

**MICHAEL'S AHI TUNA TARTARE FOR 2** | 28 supplement

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

**THIRD**

**BRAISED RABBIT RISOTTO**

glazed carrots, mascarpone, chocolate jus

or

**ANDERSON RANCH LAMB LOIN**

charred eggplant purée, pickled mustard seed jus

or

**BLACK SEA BASS**

wild mushroom consommé, tomato confit, preserved lemon

or

**TOMAHAWK RIBEYE FOR 2** | 55 supplement

roasted shallot, fondant potato, bordelaise, béarnaise

**DESSERT**

**CHOCOLATE CRÈMEUX**

whipped coconut ganache, passionfruit gel, coconut shortbread

or

**WHITE CHOCOLATE PETIT GÂTEAU**

raspberry glaze, dehydrated raspberry meringue

*Four Course Tasting Menu* | 90

*Premier Wine Pairing* | 45

*Grande Wine Pairing* | 65