

Winter Selections 2019

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 cornichons, shallot, capers, quail egg, baguette crostini | 17

CHICORY & FUYU PERSIMMON SALAD

celeriac, hazelnuts, roquefort, sunchokes, honey vinaigrette | 17

HUDSON VALLEY FOIE GRAS TERRINE*

black mission figs, toasted hazelnuts, leek ash | 21

ESCARGOTS À LA BORDELAISE

crispy garlic, chartreuse butter, puff pastry | 17

ONION SOUP GRATINÉE

classic beef broth, baguette crostini, cave-aged gruyère | 15

BUTTER LETTUCE SALAD

fromage blanc, olive oil croûtons, crème fraîche dressing | 14

ROASTED PARSNIP SOUP

poached pear, crispy sage, brown butter | 16

PENN COVE MUSSELS MARINIÈRE

merguez sausage, shallots, white wine, baguette | 19

ROASTED BONE MARROW

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

FRUITS DE MER

RN74 & CAVIAR MAN OSETRA CAVIAR

traditional accompaniment | 130 per oz

PACIFIC NORTHWEST SHELLFISH PLATEAU*

dungeness crab, oysters, clams, penn cove mussels, prawns

PETITE serves 1-2 | 52

GRANDE serves 3-4 | 85

SPICE-POACHED PRAWN COCKTAIL

gin cocktail sauce, lemon | 19

1/2 DOZEN PACIFIC OYSTERS ON THE HALF SHELL*

red wine mignonette, cocktail sauce, lemon | 21

TRUFFLES & BURGUNDY

The RN74 Experience

What grows together, goes together. For the month of December, the RN74 kitchen is creating a five-course tasting menu showcasing Black French Perigord and White Alba Truffles paired with some of our sommelier team's favorite wines from Burgundy.

we do ask that the entire table enjoy this option | 115

optional Burgundy wine pairing | 85

PLATS PRINCIPAUX

BRAISED PORK SHANK 'OSSO BUCO'

anson mills grits, brussels sprouts, pink lady apple mostarda | 38

ALASKAN BLACK COD*

heirloom carrots, green raisins, walnuts, turnips, tarragon gremolata | 39

PAN-SEARED SCALLOPS*

mussels, clams, calamari, saffron potatoes, bouillabaisse jus | 45

PAN-ROASTED MARY'S FREE RANGE CHICKEN

herbed parisienne gnocchi, foraged mushrooms, heirloom squash | 34

GRIMAUD FARMS DUCK BREAST*

chickpea panisse, chiogga beets, celery leaf, coffee spice | 42

CARROT CAVATELLI

lacinato kale, leeks, goat cheese, garlic streusel | 26

LES STEAK FRITES

served with duck fat frites & maître d'hôtel butter

8 OZ RR RANCH FILET* | 52

16 OZ RR RANCH PRIME RIBEYE* | 56

13 OZ RR RANCH MARINATED CULOTTE* | 45

TRUFFLE BAGUETTE

warm camembert, garlic

truffle butter | 12

Add on

CRAB OSCAR-STYLE | 18

BÉARNAISE | 4

SAUCE AU POIVRE | 4

ACCOMPAGNEMENTS

BRUSSELS SPROUTS

honey-fish sauce, almond | 10

DUCK FAT FRIES

rosemary, garlic | 7

POTATOES AU GRATIN

gruyère, béchamel | 10

TRUFFLED MACARONI & CHEESE

white cheddar, mornay, parmesan | 10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.