

Winter Selections 2020

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\*
poached quince, toasted hazelnuts, pomegranate, ginger | 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
TRUFFLED CAULIFLOWER SOUP
golden raisins, brioche croûtons, pine nuts, 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

THE RN74 EXPERIENCE
One May 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 | 89
optional wine pairing
premier | 49 grande | 69 sommelier | MP

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 | 41
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
POTATOES AU GRATIN
gruyère, béchamel | 10
DUCK FAT FRIES
rosemary, garlic | 7
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.