



RN74 SEATTLE

Taking its name from the highway, Route Nationale 74, which runs directly through the Burgundy region of France, RN74 is a wine-centric French inspired restaurant by Michael Mina.

RN74's wine program, under the direction of Wine Director Jeff Lindsay-Thorsen, focuses heavily on the greatest producers and regions of Burgundy. However, the well-balanced list also showcases international and domestic selections. RN74 has been awarded Wine Spectator's highest honor, the "Grand Award" every year it has been eligible starting in 2010 and was named one of America's 100 Best Wine Restaurants of 2016 by Wine Enthusiast Magazine.

RN74 cuisine aims to be a perfect complement to the wines – creative, modern, but simple interpretations of regional French cuisine punctuated with seasonal, fresh ingredients and bold flavors.

LOCATION

1433 4TH AVENUE
SEATTLE, WA 98101
206.456.7474



GENERAL MANAGER
JAMES URYU

WINE DIRECTOR
JEFF LINDSAY-
THORSEN

MANAGING CHEF
MICHAEL MINA

EXECUTIVE CHEF
SHAWN APPLIN

MAXIMUM CAPACITIES

ENTIRE LOUNGE:

45 SEATED

50 RECEPTION

DINING ROOM:

70 SEATED

85 RECEPTION

CHEF'S TABLE:

16 SEATED

20 RECEPTION

ACCOMMODATION

RN74 offers semi-private dining or large party reservations for groups ranging from 10 to 100 guests. The Chef's Table & Wine Lounge can host groups from 10 to 50 guests. The Main Dining Room can host groups of 14-70.

The restaurant is also available to reserve in its entirety.



ABOUT

MICHAEL MINA



Born in Cairo, Egypt, and raised in Ellensburg, Washington, Chef Michael Mina has enjoyed a love affair with the kitchen, creating memorable dining experiences for guests from a very early age.

Chef Mina's epicurean journey began in 1987 at the Culinary Institute of America in Hyde Park. During those 18 months of formal schooling, he spent his weekends sharpening his natural talents with hands-on experience in Charlie Palmer's kitchen at the upscale Aureole in New York City.

At the start of his career, Chef Mina was presented with the opportunity of a lifetime with then-executive chef of the Bel Air Hotel in Los Angeles, Chef George Morrone. The two were asked to develop a concept and create a menu for an upscale seafood restaurant in San Francisco – the city Chef Mina had dreamed of calling home one day.

Welcomed to San Francisco by a major earthquake his second day in the city, he was unfazed and went to work immediately under Chef George's direction. Chef Mina dedicated himself to creating a complete dining experience – training the entire kitchen staff personally and refining the menu as chef de cuisine. AQUA opened to rave reviews and national acclaim in 1991. Chef Mina served as AQUA's executive chef from 1993 to 2002, where he was awarded Rising Star Chef of the Year in 1997 and Best California Chef in 2002 by the James Beard Foundation.

Chef Mina's culinary and business vision led to the founding of his company, MINA Group, with partner Andre Agassi in 2002. Under the auspices of MINA Group, he has opened over 45 operations around the world, including the Michelin-starred MICHAEL MINA, Chef Mina's flagship restaurant in the heart of San Francisco, which represents the culmination of his core culinary philosophies, Middle Eastern heritage, lauded chronicles as a chef and restaurateur, and personal character.

Chef Mina has been featured in such national media as Bon Appétit, Food & Wine, Newsweek, TIME, Robb Report, Travel + Leisure, Wine Spectator, in addition to the Food Network, the CBS Early Show, the NBC Today Show and Fox's syndicated "Good Day Live." He has been a featured guest chef at the James Beard House numerous times and cooked for three U.S. presidents: Bill Clinton, George W. Bush, and Barack Obama.



ABOUT

SHAWN APPLIN



Shawn's fascination with food and cooking was harnessed at a young age where he learned to cook at the knees of his grandmother during Sunday family dinners in Elmira, New York. His grandmother made everything from scratch including chicken and dumplings, roast pork over potatoes, and chocolate pudding, which laid the groundwork for Shawn's culinary intrigue. He quickly realized that the best part of his day was being in the kitchen.

After graduating from the Culinary Institute of America Hyde Park, Shawn headed out west to Seattle to explore a burgeoning food city. He worked his way through kitchens, learning from James Beard Award-winning chef Christine Keff at Flying Fish and Fandango.

After spending several years in Seattle, Shawn was ready for a new challenge and a bigger city, setting foot in San Francisco. It was his time in San Francisco that helped set the bar for high culinary standards and allowed him to refine his cooking skills, working at several prestigious restaurants including Fog City Diner, Scalas Bistro, Azie and more.

Shawn soon realized that his heart was in Seattle and returned to the Pacific Northwest, initially with McCaw Hall. Most recently, Shawn was the Executive Chef at Sazerac in Hotel Monaco, which he helped transform into the new Outlier Restaurant with his culinary direction.

Throughout his career, Shawn has enjoyed creating relationships with local purveyors and small farms, seeking the highest-quality ingredients for his guests. He gets great satisfaction from cooking with the seasons, including braising and slow roasting in the winter, and creating lighter fare in the summer, such as crudo and mussels in white wine.

Shawn joined RN74 Seattle in December 2018, honing classic French techniques and recipes, and working under the direction of one of his culinary inspirations, Michael Mina.





DINNER - SAMPLE 3 COURSE MENU (\$65 PP)

starter

(VEG) BUTTER LETTUCE SALAD

fromage blanc, olive oil croûtons, crème fraîche dressing

(GF) FRISSÉE SALAD AUX LYONNAISE

soft-cooked hen egg, warm bacon vinaigrette

(VEG/GF) TRUFFLED CAULIFLOWER SOUP

pine nuts, brown butter, golden raisins

main

(GF) MEYER RANCH 8OZ FILET MIGNON*

(\$15 ADDITIONAL)

duck fat frites, maître d'hôtel butter

PAN-ROASTED MARY'S CHICKEN

herbed gnocchi, foraged mushrooms, heirloom squash, tarragon jus

(PESC/GF) ALASKA BLACK COD*

heirloom carrots, blistered grapes, walnuts, turnips

(VEG) CARROT CAVATELLI

lacinato kale, leeks, goat cheese, garlic streusel

sweet

CHOCOLATE CRÈMEUX

passion fruit gelée, coconut streusel

HAND-CUT BEIGNETS

macallan butterscotch custard, salted caramel

(GF) CHEF'S SELECTION OF ICE CREAM OR SORBET

veg - vegetarian / gf - gluten free / pesc - pescatarian



SUPPLEMENTAL OPTIONS AVAILABLE UPON REQUEST - INQUIRE AT EENOMOTO@RN74.COM

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

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES



DINNER - SAMPLE 4 COURSE MENU (\$75 PP)

starter

(VEG) BUTTER LETTUCE SALAD

fromage blanc, olive oil croûtons, crème fraîche dressing

(GF) FRISSÉE SALAD AUX LYONNAISE

soft-cooked hen egg, warm bacon vinaigrette

second

(VEG/GF) TRUFFLED CAULIFLOWER SOUP

pine nuts, brown butter, golden raisins

FRENCH ONION SOUP

classic beef broth, baguette crostini, cave-aged gruyère

main

(GF) MEYER RANCH 8OZ FILET MIGNON*

(\$15 ADDITIONAL)

duck fat frites, maître d'hôtel butter

PAN-ROASTED MARY'S CHICKEN

herbed gnocchi, foraged mushrooms, heirloom squash, tarragon jus

(PESC/GF) ALASKAN BLACK COD*

heirloom carrots, blistered grapes, walnuts, turnips

(VEG) CARROT CAVATELLI

lacinato kale, leeks, goat cheese, garlic streusel

sweet

CHOCOLATE CRÈMEUX

passion fruit gelée, coconut streusel

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PASSED CANAPÉS

PRICED PER PIECE
MINIMUM ORDER OF 25 PIECES PER ITEM

COLD OFFERINGS

MARINATED WILD MUSHROOM TOAST | \$4

charred eggplant
vegetarian | dairy free

GOAT CHEESE ENDIVE CUPS | \$4

marinated beets
vegetarian | gluten free

HASS AVOCADO TOAST | \$4

pickled fresno chili, radish, sourdough bâtard
vegetarian | dairy free

SALMON TARTARE | \$6

capers, lemon oil, crème fraîche, lavash cracker
pescatarian

HOUSE-CURED SMOKED SALMON RILLETTES | \$5

cucumber, garden chive, crème fraîche, pickled shallot
pescatarian | gluten free

FOIE GRAS MOUSSE | \$6

plum jam, brioche

BRÛLÉED BLACK MISSION FIG | \$5

roquefort bleu cheese, wildflower honey, pistachio

FILET MIGNON TARTARE | \$5

parmesan tuile, truffle aioli, mini crostini

WE RECOMMEND 2 PIECES PER PERSON IF RECEPTION BEFORE DINNER.
WE RECOMMEND 4-6 PIECES PER PERSON IF RECEPTION ONLY,
WE RECOMMEND 6-10 PIECES PER PERSON.



SUPPLEMENTAL OPTIONS AVAILABLE UPON REQUEST

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PASSED CANAPÉS

PRICED PER PIECE
MINIMUM ORDER OF 25 PIECES PER ITEM

HOT OFFERINGS

BEECHER'S CHEESE GOUGÈRES | \$3.5

pâte à choux, truffled beecher's fonduta
vegetarian

DUCK SAUSAGE SLIDER | \$4

red onion marmalade, whole grain mustard aioli, sweet roll
dairy free

ARTICHOKE FRITTERS | \$4

lemon aioli, fines herbes
vegetarian

WILD MUSHROOM ARANCINI | \$4

lemon aioli
vegetarian

WILD PORK RILLETTES | \$5

pickled shallots, lavash cracker
dairy free

GRILLED STEAK SKEWERS | \$6

black garlic, pickled mustard seed
dairy free | gluten free

GRILLED LAMB LOLLIPOPS | \$8

smoked labneh, tomato-mint jam
gluten free

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WE RECOMMEND 4-6 PIECES PER PERSON IF RECEPTION ONLY,



SUPPLEMENTAL OPTIONS AVAILABLE UPON REQUEST

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CHEF-ATTENDED STATIONS

PRICED PER PERSON

ACCOUNTS FOR APPROXIMATELY 1.5 SERVINGS PER PERSON

CARVING

select your preferred protein(s) | accompanied by duck fat fries

LAND

served with sauce au poivre, béarnaise or maître d' hôtel butter

mary's free range chicken | \$14

pork tenderloin | \$16

filet mignon | \$24

new york strip loin | \$26

prime rib | \$28

snake river farms wagyu | starts at \$32

SEA

served with beurre blanc, dijonnaise or truffle brown butter

market fish | \$22

seared scallop | \$24

lobster | half tail \$35

whole tail \$55

ADD-ON SUPPLEMENTS

***seared foie gras (4oz) | \$22**

***market crab oscar-style (4oz) | \$24**



SUPPLEMENTAL OPTIONS AVAILABLE UPON REQUEST

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CHEF-ATTENDED STATIONS

PRICED PER PERSON

SALADS, GRAINS & SIDES

SALADS

(VEG) BUTTER LETTUCE SALADE | \$7

brioche, radish, fromage blanc, crème fraîche dressing

(VEG) (GF) BELGIAN ENDIVE SALAD | \$8

roquefort papillon, bartlett pear, cassis vinaigrette

GRAINS & PASTA

(VEG) (GF) FORAGED MUSHROOM RISOTTO | \$8

roasted king trumpet, parmigiano-reggiano, lemon beurre fondue

(VEG) HOUSE-ROLLED RICOTTA CAVATELLI | \$12

winter squash, pine nut gremolata, shaved parmesan

SIDES

(VEG) BEECHER'S MACARONI & CHEESE | \$6

flagship white cheddar, truffled mornay, parmigiano-reggiano

(GF) MUSHROOM & PROSCIUTTO FRICASSÉE | \$5

blue oyster, shiitake, sage

(PESC) (DF) CRISPY BRUSSELS SPROUTS | \$5

almond, lady apple

(VEG) (GF) HOT RACLETTE | \$6

crispy baby potatoes, garlic confit, caramelized onion

(VEG) POMMES PURÉE | \$4

country butter, chive

ADD-ON SUPPLEMENTS

***Shaved Black Truffle (3gm) | \$22**

***Market Crab (4oz) | \$24**

veg - vegetarian / gf - gluten free / pesc - pescatarian / df - dairy free



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HORS D'OEUVRES PLATTERS

FOR GROUPS OF 25-30

CHARCUTERIE & CHEESE | \$180 EACH

prosciutto di parma, coppa, soppressata | *cornichons, pickled onion, mustard, baguette*

chef's selection of 3 cheeses | *toasted nuts, dried fruit, baguette*

VEGETABLE CRUDITÉ | \$55 EACH

pike place market vegetables | *french dressing, avocado ranch dressing*

LOCAL SHELLFISH | \$295 EACH

seasonal selection from the pacific northwest

shucked oysters, poached prawns, chilled mussels & clams

red wine mignonette, cocktail sauce, dijonnaise, green tartar sauce, lemon

ADD-ON SUPPLEMENTS

*market Crab | \$75

*caviar (2oz) | starts at \$80

SWEETS

SELECTION OF 2 DESSERTS | \$100 EACH

SELECTION OF 3 DESSERTS | \$135 EACH

choice of:

holiday spiced cookies | cake bites | mini beignets

seasonal panna cotta | valrhona chocolate & coffee pot de crème

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