



HORS D'OEUVRES

CLASSIC BEEF TARTARE À LA FRANÇAISE* 17
petit cornichons, shallot, capers, quail egg, baguette crostini

HUDSON VALLEY FOIE GRAS TERRINE* 21
meyer lemon, huckleberry, toasted hazelnut

ESCARGOTS À LA BORDELAISE 17
crispy garlic, chartreuse butter, puff pastry

ONION SOUP GRATINÉE 15
classic beef broth, baguette crostini, cave-aged gruyère

BUTTER LETTUCE SALAD 14
fromage blanc, olive oil croûtons, crème fraîche dressing

PENN COVE MUSSELS MARINIÈRE 19
merguez sausage, shallots, white wine, baguette

ROASTED BONE MARROW 21
chartreuse, garlic streusel, bacon marmalade, grilled bread

TRUFFLE BAGUETTE
warm camembert, garlic
12

FRUITS DE MER

SPICE-POACHED PRAWN COCKTAIL 19
gin cocktail sauce, lemon

1/2 DOZEN PACIFIC OYSTERS ON THE HALF SHELL* 17
red wine mignonette, cocktail sauce, lemon

RN74 & CAVIAR MAN OSETRA CAVIAR 130 per oz
traditional accompaniments

PACIFIC NORTHWEST SHELLFISH PLATEAU*
dungeness crab, oysters, clams, penn cove mussels, prawns
petit (serves 1-2) | 52 **grande** (serves 3-4) | 85

THE RN74 EXPERIENCE

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 ask that the the entire table enjoy this option

TASTING MENU 89

WINE PAIRING

premier | 49 grande | 69 sommelier | mp

ENTRÉES

GRIMAUD FARMS DUCK BREAST* 42
chickpea panisse, chiodga beets, celery leaf, coffee spice

PAN-SEARED SCALLOPS* 45
mussels, clams, calamari, saffron potatoes, bouillabaisse jus

PAN-ROASTED MARY'S FREE RANGE CHICKEN 34
herbed-parisienne gnocchi, foraged mushrooms, heirloom squash

WILD MUSHROOM AGNOLOTTI 28
chanterelle mushrooms, black garlic, crispy sage

Steak Frites

featuring premium cuts from RR Ranch
served with duck fat fries & finished with maître d'hôtel butter

8oz FILET MIGNON* 52

16oz PRIME RIBEYE* 56

Upgrades

BEARNAISE
tarragon, french butter
4

OSCAR-STYLE
dungeness crab, béarnaise
18

SAUCE AU POIVRE
green peppercorn, bleu cheese
4

SIDES

BRUSSELS SPROUTS
honey-fish sauce, almond
10

TRUFFLED MACARONI & CHEESE
white cheddar, mornay, parmesan
10

DUCK FAT FRIES
rosemary, garlic
7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness