

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

ROOT VEGETABLE SALAD

arugula, chèvre, pearl barley, banyuls 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 Night 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

OLIVE OIL POACHED STEELHEAD TROUT*

purple cauliflower, blistered grapes, turnips, roasted shallot, dill | 34

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

WILD MUSHROOM AGNOLOTTI

chanterelle mushrooms, black garlic, crispy sage | 28

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.