



JOSHUA GREEN BUILDING
1433 4TH AVENUE
SEATTLE, WA 98101

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LUNCH MENU:	MONDAY - SATURDAY: 11:30 AM – 2:30 PM
DINNER MENU:	SUNDAY - THURSDAY: 5:30 PM – 10:00 PM
	FRIDAY - SATURDAY: 5:30 PM – 10:30 PM
WINE BAR:	MONDAY - SATURDAY: 11:30 AM – CLOSE
	SUNDAY: 5:30 PM – CLOSE

ESTABLISHED:	JUNE 13 TH 2010
MANAGING CHEF:	MICHAEL MINA
EXECUTIVE CHEF:	MICHELLE RETALLACK
GENERAL MANAGER:	ERIC PERLIN
WINE DIRECTOR:	RAJAT PARR
EVENTS MANAGER:	FAITH EADSON

SEATING CAPACITY

DINING ROOM:	100 SEATED 250 RECEPTION
WINE BAR/LOUNGE:	100 PEOPLE
SEMI-PRIVATE DINING ROOM:	18 PEOPLE

RN74 IS AN URBAN WINE BAR AND RESTAURANT DESIGNED BY ACCLAIMED NEW YORK CITY DESIGN AND CONCEPT FIRM, AVROKO. USING ELEMENTS OF GLASS AND STEEL TEMPERED WITH WARM, RICH LEATHERS AND RECLAIMED WOOD, RN74 IS A CONTEMPORARY SPACE SOFTENED WITH RUSTIC EARTHINESS.

THE CUISINE AT RN74 IS A PERFECT COMPLEMENT TO THE WINES – CREATIVE, MODERN, BUT SIMPLE INTERPRETATIONS OF REGIONAL FRENCH CUISINE PUNCTUATED WITH SEASONAL, FRESH INGREDIENTS AND BOLD FLAVORS.

THE RESTAURANT FEATURES AN EXPANSIVE WINE LIST CREATED BY RAJAT PARR SHOWCASING THE BEST EXPRESSIONS OF BURGUNDY, AS WELL AS FEATURING BOUTIQUE WINE PRODUCERS FROM WASHINGTON AND OREGON

VALET PARKING AVAILABLE \$10



HORS D'OEUVRES PLATTERS

(SERVES 10-15 PEOPLE)

CHARCUTERIE \$65

GRILLED VEGETABLES,
BANYULS VINAIGRETTE \$45

RN74 FLATBREAD
ASSORTED SPREADS \$45

VEGETABLE CRUDITÉS,
RICOTTA HERB DIP \$45

ARTISAN CHEESES \$45

RAW BAR SELECTION \$85

PETIT FOURS

COOKIES, MADELINES \$35

HOUSE MADE CUPCAKES
PER DZ. \$32

FRESH BAKED COOKIES
PER DZ \$12

PASSED CANAPÉ SELECTIONS

SHRIMP & GRITS

ROASTED JALAPEÑOS, PICKLED GREEN TOMATOES

AHI TUNA

SUSHI RICE CAKE, SRIRACHA, SCALLION

SAUSAGE & PEPPERS

PANISSE CAKE, GRILLED MERGUEZ SAUSAGE

FRIED DUNGENESS CRAB

CREAMY AVOCADO, CUMIN

GRILLED CHICKEN SKEWER

CLASSIC CAESAR, ROMAINE CUP, SERRANO HAM

GRILLED SKIRT STEAK SKEWER

SOY CILANTRO GLAZE

"FISH STICKS"

TAPIOCA CRUSTED SNAPPER, SWEET CHILI DIP

CHICKEN LIVER MOUSSE TOAST

GRAPES, SEA SALT

SHORT RIB RAGOUT TOAST

BONE MARROW

GARLIC & GOAT CHEESE TOAST

KALAMATA OLIVE

SMOKED SALMON SHMEAR TOAST

PICKLED PEARL ONION, DILL

HOUSE MADE SOFT PRETZELS

WHOLE GRAIN HONEY MUSTARD

BLACK TRUFFLE POPCORN

CHIVES

MAITAKE MUSHROOM TEMPURA

YUZU SALT, GREEN ONION MOUSSELINE

ROSEMARY FRITES

TRIO OF DIPPING SAUCES

CANAPÉ PRICING VARRIES ON QUANTITY AND RECEPTION TIME

CHEF'S TABLE MENU

LUNCH

PLEASE SELECT TWO FIRST COURSES, TWO MAIN COURSES AND TWO DESSERT COURSES FOR YOUR PARTY
SHARABLES MAY BE ADDED TO ENHANCE YOUR THREE COURSE MENU, OR A SELECTION OF THREE SHARABLES MAY BE
SUBSTITUTED FOR THE FIRST COURSE.

TO SHARE

"POMMES FRITES"

ROSEMARY FRIES WITH TRIO OF SAUCES

MAITAKE MUSHROOM TEMPURA

YUZU SALT, GREEN ONION MOUSSELINE

HOUSE MADE SOFT PRETZELS

WHOLE GRAIN HONEY MUSTARD

TOMATO SOUP FONDUE

GRUYERE GRILLED CHEESE

ARTISANAL CHARCUTERIE

ADD ONS

SHELLFISH PLATTER \$25PP

MARKET SELECTION

CHEESE COURSE \$5PP

CHEF'S SELECTION OF TWO CHEESE WITH
ACOMPANIMENTS

WINE PAIRING \$35PP/ 55PP

SOMMELIER SELECTION

FIRST

CAULIFLOWER VELOUTE

HONEY CRISP APPLE, MARCONA ALMONDS, CURRY OIL

HEARTS OF ROMAINE CAESAR

PARMESAN TOAST, SERRANO HAM CHIPS, CREAMY ANCHOVY DRESSING

AHI TUNA TARTARE

SCOTCH BONNET PEPPER, PINE NUTS, MINT, SESAME OIL

DUNGENESS CRAB CAKE

AVOCADO MOUSSE, SATSUMA TANGERINE

RN74 BUTTER LETTUCE "WEDGE SALAD"

ROQUEFORT BLUE CHEESE, APPLE WOOD SMOKED BACON, RED ONION

MAIN

VEGETARIAN HOUSE-MADE TAGLIATELLE

PARMESAN, SWISS CHARD, CHANTERELLE MUSHROOMS

PAINTED HILLS STEAK FRITES **ADDITIONAL \$5PP**

BROWN BUTTER BEARNAISE, ROSEMARY

HERB-ROASTED MAD HATCHER CHICKEN

TRUFFLED MAC 'N' CHEESE THUMBELINA CARROTS, ONION JUS

PAINTED HILLS BEEF BURGER

EMMENTHALER CHEESE, ROASTED MUSHROOMS, ROSEMARY FRITES

BEER BATTERED FISH AND CHIPS

MARKET FRESH FISH, MADRAS CURRY, SAUCE GRIBICHE

HOUSE-SMOKED SALMON BLT

HILL APPLE WOOD SMOKED BACON, TOMATO, AVOCADO MOUSSE

DESSERT

CRUNCHY CHOCOLATE PROFITEROLES

ROCKY ROAD ICE CREAM, NUTELLA

STICKY TOFFEE PUDDING

ORANGE, COGNAC, BAY LEAF ICE CREAM

HAND CUT BEIGNETS*

SALTED CARAMEL, MACALLAN 12 BUTTERSCOTCH

*CAN BE SHARED BY THE TABLE

THREE-COURSE LUNCH MENU: \$25-45 PER PERSON

FOUR-COURSE LUNCH MENU: AVAILABLE UPON REQUEST

DOES NOT INCLUDE TAX AND GRATUITY

MENU ITEMS ARE SUBJECT TO CHANGE BASED ON SEASONALITY

CHEF'S TABLE MENU

DINNER

PLEASE SELECT TWO FIRST COURSES, TWO MAIN COURSES AND TWO DESSERT COURSES FOR YOUR PARTY
SHARABLES MAY BE ADDED TO ENHANCE YOUR THREE COURSE MENU, OR A SELECTION OF THREE SHARABLES MAY BE
SUBSTITUTED FOR THE FIRST COURSE.

TO SHARE

"POMMES FRITES"

ROSEMARY FRIES WITH TRIO OF SAUCES

PATE DE CAMPAGNE

PISTACHIO, DIJON, PICKLED VEGETABLES

MAITAKE MUSHROOM TEMPURA

YUZU SALT, GREEN ONION MOUSSELINE

HOUSE MADE SOFT PRETZELS

WHOLE GRAIN HONEY MUSTARD

TOMATO SOUP FONDUE

GRUYERE GRILLED CHEESE

ARTISANAL CHARCUTERIE

ADD ONS

SHELLFISH PLATTER \$25PP

MARKET SELECTION

CHEESE COURSE \$5PP

CHEF'S SELECTION OF TWO CHEESE WITH
ACOMPANIMENTS

WINE PAIRING \$35PP/ 55PP

SOMMELIER SELECTION

FIRST

CAULIFLOWER VELOUTE

HONEY CRISP APPLE, MARCONA ALMONDS, CURRY OIL

AVOCADO AND BUTTER LETTUCE SALAD

CAMPARI TOMATOES, HILLS APPLE WOOD BACON, ROQUEFORT

AHI TUNA TARTARE

SCOTCH BONNET PEPPER, PINE NUTS, MINT, SESAME OIL

DUNGENESS CRAB CAKE

AVOCADO MOUSSE, SATSUMA TANGERINE

MARINATED MOSBY BROTHERS BABY BEET SALAD

GREEK YOGURT, SATSUMA TANGERINE, PUMPKIN SEEDS

MAIN

PAINTED HILLS BEEF "BOURGUIGNON"

BRAISED SHORT RIB, MAITAKE MUSHROOMS, "POMMES
RISSOLEES"

ANDERSON RANCH LAMB SHANK "CASSOULET"

ARUGULA, CHARRED RADICCHIO, ROASTED GARLIC

MAD HATCHER "COQ AU VIN"

RED WINE BRAISED LEG, BUTTERED EGG NOODLE

CRISPY FRIED NEAH BAY RED SNAPPER

SUSHI RICE CAKE, BROCCOLI RABE, GINGER SOY
VINAIGRETTE

MARKET FISH SELECTION

FRESH MARKET FISH SELECTION WITH SEASONAL
ACCOMPANIMENTS

RANCHERS CUT

WAGYU HANGER,
POMME PUREE, SPINACH, SEASONAL MUSHROOM
ADDITIONAL \$5PP

VEGETARIAN HOUSE-MADE TAGLIATELLE

PARMESAN, SWISS CHARD, CHANTERELLE MUSHROOMS

BLUEBIRD GRAIN FARMS FARRO RISOTTO

DESSERT

CRUNCHY CHOCOLATE PROFITEROLES

ROCKY ROAD ICE CREAM, NUTELLA

STICKY TOFFEE PUDDING

ORANGE, COGNAC, BAY LEAF ICE CREAM

HAND CUT BEIGNETS*

SALTED CARAMEL, MACALLAN 12 BUTTERSCOTCH

THREE-COURSE DINNER MENU: \$65 PER PERSON

FOUR-COURSE DINNER MENU: \$80 PER PERSON

DOES NOT INCLUDE TAX AND GRATUITY

MENU ITEMS ARE SUBJECT TO CHANGE BASED ON SEASONALITY

CHEF'S TASTING MENU

AHI TUNA TARTARE

SCOTCH BONNET PEPPER, PINE NUTS, MINT, SESAME OIL

CAULIFLOWER VELOUTÉ

HONEY CRISP APPLE, MARCONA ALMONDS, CURRY OIL

MARKET FISH SELECTION

FRESH MARKET FISH SELECTION WITH SEASONAL ACCOMPANIMENTS

RANCHERS DUO OF BEEF

SHORT RIB AND NEW YORK STRIP, MAITAKE MUSHROOMS "POMMES" RISSOLEES

CHEF CHEESE COURSE

TRADITIONAL ACCOMPANIMENTS

PRALINE GATEAU

HAZELNUT, FRANGELICO ICE CREAM, ELDERBERRY

\$115 PER PERSON

SOMMELIER SELECTED WINE PAIRING \$55 PER PERSON

DOES NOT INCLUDE TAX AND GRATUITY
MENU ITEMS ARE SUBJECT TO CHANGE BASED ON SEASONALITY

PRIVATE DINING OVERVIEW

COMMUNAL TABLE

THE COMMUNAL TABLES HOSTS UP TO 25 GUESTS FOR A STANDING RECEPTION OR WINE TASTING, OR 18 GUESTS FOR A SEATED FUNCTION.

FOOD & BEVERAGE MINIMUMS APPLY



WINE BAR / LOUNGE

THE WINE BAR/LOUNGE HOSTS UP TO 100 GUESTS FOR A STANDING RECEPTION.

FOOD & BEVERAGE MINIMUMS APPLY



RN74 RESTAURANT

RN74 IS AVAILABLE TO RESERVE IN ITS ENTIRETY. IT CAN ACCOMMODATE 250 GUESTS FOR A STANDING RECEPTION OR 100 GUESTS FOR A SEATED FUNCTION.

FOOD & BEVERAGE MINIMUM
\$12K-\$40K

