

MICHAEL MINA IN SAN FRANCISCO



B O U R B O N S T E A K
S A N F R A N C I S C O



MICHAEL MINA

Michael Mina first appeared on the culinary map as Executive Chef of Aqua Restaurant in San Francisco. Shortly after, 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 18 restaurants and been named Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as Restaurateur of the Year 2005 by the International Food and Beverage Forum. Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing such outstanding projects as RN74, MICHAEL MINA, BOURBON STEAK and CLOCK BAR.

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MY LIFE'S AMBITION IS ABOUT THE MOST UNIVERSAL OF DESIRES: TO FOLLOW A DREAM YOU'VE HAD SINCE YOU WERE YOUNG, OBSESS ABOUT IT, GET COLLEAGUES AS EXCITED ABOUT IT AS YOU ARE, ADJUST IT, AND TURN IT INTO REALITY.



MILLENNIUM TOWER 301 MISSION ST. SAN FRANCISCO, CA 94105

WWW.RN74.COM

PHONE 415-543-7474 FAX 415-543-7475

LUNCH

Monday-Friday 11:30 am - 2:00 pm

DINNER

Sunday-Thursday 5:30 pm - 10:00 pm

Friday & Saturday 5:30 pm - 10:30 pm

WINE BAR

Monday-Friday 11:30 am - Close

Saturday & Sunday 5:00 pm - Close

ESTABLISHED

April 24th, 2009

MANAGING CHEF

Michael Mina

EXECUTIVE CHEF

Jason Berthold

WINE DIRECTOR

Rajat Parr

GENERAL MANAGER

Dan Russo

PRIVATE EVENTS

Jin Park

Patrick Prohaska

CAPACITY

Dining room: 85 seated, 175 reception

Semi Private Area: 40-50 seated

Wine Bar & Lounge: 40 reception

Atrium: 175 reception

RESTAURANT INFO

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.

PRIVATE DINING

RN74 offers a semi private area that can host up to 35 guests for a seated dinner. The wine lounge and atrium of RN74 can host groups up to 150 guests for a standing reception. The restaurant is available to reserve in its entirety for a minimum of \$25-\$35K depending on the day of the week.

To reserve, please contact our Special Event Team:

Jin Park jpark@minagroup.net

Patrick Prohaska pprohaska@michaelminasf.com





HORS D'OEUVRES PLATTERS

ARTISAN CHARCUTERIE

OYSTERS ON-THE-HALF-SHELL

CHOCOLATE TRUFFLES

VEGETABLE CRUDITÉS

SMOKED FISH ASSORTMENT

CHEF'S SELECTION OF CHEESES

PRICE PER PLATTER: \$75 (SERVES 10-15 PEOPLE)



PASSED CANAPÉ SELECTIONS

GROUPS OF 20 OR MORE:

OYSTERS (\$3.50 EACH)

SEASONAL SOUP

PICKLED HON SHIMEJI

FROMAGE BLANC CROSTINI

SEASONAL CURED FISH

SMOKED STURGEON RILLETTES

VEGETABLES A LA GRECQUE

PATE DE CAMPAGNE

OYSTER CRACKERS

FOIE GRAS TERRINE (\$5 SUPPLEMENT)

BURRATA

GROUPS OF 50 OR MORE:

PRAWN COCKTAIL WITH YUZU

SOFT EGG WITH BLACK TRUFFLE

GRILLED DUCK SAUSAGE

BRAISED BEEF SHORT RIB

BRAISED PORK

SELECTION OF THREE: \$20/PERSON PER ½-HOUR*

SELECTION OF FIVE: \$30/PERSON PER HOUR*

ADDITIONAL CANAPÉS: \$10/PERSON PER HOUR*

*OYSTERS ARE PRICED INDIVIDUALLY

■ VEGETARIAN OPTIONS AVAILABLE UPON REQUEST ■



THREE-COURSE LUNCH MENU -Sample Menu-

FIRST

CHILLED SOUP OF VEGETABLES AND HERBS

YOGURT, WILD FENNEL POLLEN

MARKET GREENS SALAD

FINES HERBES VINAIGRETTE, COMTE CHEESE, GRILLED DELLA FATTORIA BREAD

HAMACHI SASHIMI

HAWAIIAN HEARTS OF PALM, CUCUMBER, LIME, CHERRY BLOSSOM SALT, CILANTRO

MAIN

SEMOLINA BOW PASTA

PORCINI MUSHROOMS, ASPARAGUS, MEYER LEMON, PARMESAN

GRILLED CHICKEN SANDWICH

BUTTER LETTUCE, HARICOT VERTS, PANCETTA, AIOLI, BLACK PEPPER STEAK FRIES

GRILLED BEEF HANGER STEAK

ROASTED BEETS, LITTLE GEM LETTUCE, ARUGULA, HORSERADISH-CRÈME FRAÎCHE

DESSERT

CHEF'S SELECTION OF ARTISAN CHEESES

WALNUT BREAD, ALMOND BUTTER, SEASONAL FRUIT

WHITE SESAME POT DE CRÈME

CHOCOLATE GLAZE, CHERRIES, BUGNES LYONNAIS PASTRY

\$55 PER PERSON

FOUR-COURSE LUNCH MENU: AVAILABLE UPON REQUEST
21% SERVICE CHARGE



THREE-COURSE DINNER MENU -Sample Menu-

FIRST

MIXED PETITE LETTUCES

SHAVED APPLES, WALNUTS, FRESH GOAT CHEESE, FINE HERBES VINAIGRETTE

AHI TUNA CRU

CAULIFLOWER, CORNICHONS, PINE NUTS, SORREL, BUCKWHEAT

CAULIFLOWER AND SEA URCHIN SOUP

PARSLEY ROOT, FAVA BEANS, TARRAGON

MAIN

CASCADE MOUNTAIN ARCTIC CHAR

ROASTED MUSHROOMS, PARISIENNE GNOCCHI, GRILLED ROMAINE, RED WINE REDUCTION

LIBERTY FARM DUCK BREAST "A L'ORANGE"

CRISPY CONFIT, BRAISED CHESTNUTS, SAVOY CABBAGE, ROASTED SALSIFY

BEEF BOURGUIGNON

ROASTED FINGERLING POTATOES, ROOT VEGETABLES, BONE MARROW

DESSERT

ARTISAN CHEESE SELECTION

SEASONAL ACCOMPANIMENTS

YUZU CREMEUX

PISTACHIO STREUSEL, HUCKLEBERRY, YOGURT-SHISO SHERBET

MILK CHOCOLATE POT DE CRÈME

SALTED TOFFEE, DEVIL'S FOOD CAKE, COCOA NIB

\$75 PER PERSON
21% SERVICE CHARGE



FOUR-COURSE DINNER MENU
-Sample Menu-

FIRST

PETITE MIXED LETTUCES

SHAVED APPLES, WALNUTS, FRESH GOAT CHEESE, FINE HERBES VINAIGRETTE

AHI TUNA CRU

CAULIFLOWER, CORNICHONS, PINE NUTS, SORREL, BUCKWHEAT

BUTTERNUT SQUASH SOUP

FARRO VERDE, PUMPKIN SEEDS, MASCARPONE

SECOND

ORECCHIETTE PASTA

BROCCOLI DI CICCIO, PRESERVED MEYER LEMON, PARMESAN

MAIN

CASCADE MOUNTAIN ARCTIC CHAR

ROASTED MUSHROOMS, PARISIENNE GNOCCHI, GRILLED ROMAINE, SAUCE BOUGUIGNON

LIBERTY FARM DUCK BREAST "A L'ORANGE"

CRISPY CONFIT, BRAISED CHESTNUTS, SAVOY CABBAGE, ROASTED SALSIFY

BRAISED PORK SHORT RIB

RISSOLES POTATOES, SPINACH, ARTICHOKE, FENNEL SAUSAGE

DESSERT

ARTISAN CHEESE SELECTION

SEASONAL ACCOMPANIMENTS

YUZU CREMEUX

PISTACHIO STREUSEL, HUCKLEBERRY, YOGURT-SHISO SHERBET

MILK CHOCOLATE POT DE CRÈME

SALTED TOFFEE, DEVIL'S FOOD CAKE, COCOA NIB

\$95 PER PERSON
21% SERVICE CHARGE



CHEF STATIONS

RN74 CHEFS ARE AVAILABLE TO PROVIDE THE FOLLOWING FOOD STATIONS FOR ATRIUM AND LOUNGE EVENTS FOR PARTIES OF FORTY OR GREATER:

-Sample Menu-

SEAFOOD

choice of:

OYSTERS, PRAWNS, SMOKED STURGEON, SMOKED SALMON

served with:

LEMON, MIGNONETTE, COCKTAIL SAUCE, CRÈME FRAICHE, CAPERS

PASTA

choice of:

GNOCCHI À LA PARISIENNE OR VEGETARIAN GNOCCHI

MEAT

choice of:

HERB-ROASTED BEEF TENDERLOIN, GRILLED PORK LOIN,
GRILLED CHICKEN BREAST, MARINATED SKIRT STEAK

served with:

RN74 BBQ SAUCE, GRAIN MUSTARD,
HORSERADISH CRÈME FRAÎCHE

CHARCUTERIE & ACCOUTREMENTS

choice of:

CURED MEATS ASSORTMENT AND PATE DE CAMPAGNE

served with:

CORNICHONS, GRAIN MUSTARD, FRESH ARUGULA, MARCONA ALMONDS

DESSERT & MIGNARDISE

assortment of:

CORNMEAL FINANCIERS, MACAROONS, CHOCOLATE TRUFFLES

CHEF STATIONS: 105 PER PERSON

PRIVATE DINING OVERVIEW

SEMI PRIVATE

THE SEMI PRIVATE ASREA HOSTS UP TO 35 GUESTS FOR A SEATED FUNCTION
FOOD & BEVERAGE MINIMUMS APPLY



WINE BAR / LOUNGE

THE WINE BAR/LOUNGE HOSTS UP TO 150 GUESTS FOR A STANDING RECEPTION
FOOD & BEVERAGE MINIMUMS APPLY

