

MICHAEL MINA
MARGEAUX
Chicago Illinois
BRASSERIE

HORS D'ŒUVRES

WARM CAMEMBERT TRUFFLE BAGUETTE 9
truffle butter, garlic confit, chive

HUDSON VALLEY FOIE GRAS TORCHON 22
orange marmalade, saffron liège waffle, grains of paradise

DUCK WINGS À L'ORANGE 15
grand marnier gastrique, orange zest, garden chive

MOULES FRITES 28
p.e.i mussels, vermouth, garlic butter, bacon

ESCARGOTS À LA BORDELAISE 17
parsley, garlic, porcini mushroom, puff pastry fleuron

WOOD-FIRED OYSTERS 19
bacon, leek, pernod crème

WARM TOMATO TATIN 19
puff pastry, camembert, pistou

HAND-GROUND STEAK TARTARE* 16
potato gaufrette, spicy cornichon, egg yolk



CHARIOT DE FROMAGE

chef's selection of artisan cheeses served tableside

7 per ounce

PLATS PRINCIPAUX

ORA KING SALMON 27
fingerling chip, beluga lentil, black truffle

DRY-AGED ROHAN DUCK BREAST 33
royal trumpet mushroom, local honey glazed rutabega, cognac jus

WHOLE-ROASTED DOVER SOLE MEUNIÈRE 56
roasted garlic pommes purée, brown butter, meyer lemon

MICHAEL MINA'S LOBSTER POT PIE MP
maine lobster, cognac truffle cream, petite vegetables

AMISH CHICKEN RÔTI 29
parisian gnocchi, beech mushroom, butternut squash, rubbed sage

SAKURA FARMS PORK CHOP 38
smoked vegetable cassoulet, braised spinach, lavender mustard crust

CHICKPEA & LENTIL NAPOLEON 26
cauliflower, kale, harissa vinaigrette, green goddess

POUR DEUX

entrées designed for two

WHOLE-ROASTED GREEN CIRCLE CHICKEN 55
castelfranco greens, grilled miche & beldi olive salad, sherry chicken jus

CÔTE DE BŒUF MP
confit shallot, roasted garlic, red wine jus

Premium Shellfish

CHILLED PRAWNS 24

HAWAIIAN BIGEYE TUNA CRUDO* 16

POACHED HALF MAINE LOBSTER 30

CHEF'S SELECTION OF OYSTERS* 18 per 1/2 dozen

KING CRAB REMOULADE 22

SHELLFISH PLATEAUX

small - 3 shrimp, 3 oysters, mussel escabeche 22

medium - 3 shrimp, 3 oysters, mussel escabeche, king crab 35

large - 6 shrimp, 6 oysters, mussel escabeche, king crab 70

GRANDE SHELLFISH TOWER* 149

serves 4 to 6

SOUPES & SALADES

BUTTER LETTUCE 12

laclare farms chèvre, shaved radish, crème fraîche dressing

SALADE NIÇOISE 22

hearts of lettuce, coriander-crusting tuna, haricot vert, lemon-garlic aioli

HEARTH-ROASTED PUMPKIN VELOUTE 15

crispy duck confit rilette, pomegranate, spiced cream

HEIRLOOM BEETS AND LOCAL APPLE 14

hazelnut, belgian endive, fourme d'ambert blue cheese

PETITE GEM SALADE 14

bagna càuda vinaigrette, crispy olive, garlic streusel

ONION SOUP GRATINÉE 14

baguette crostini, cave-aged gruyère, chive

Les Steaks Frites

all steaks are usda prime wood-grilled
served with pommes frites and béarnaise

10 oz COULOTTE* 36

8 oz FILET MIGNON Tournedos* 46

12 oz NY STRIP* 40

add to any of the above:

STEAK "FOIE POIVRE" +9
green peppercorn, shallot confit, fourme d'ambert blue cheese

KING CRAB OSCAR +28

SIDES

POMME PURÉE 10

TRUFFLED POMME PURÉE 15

MUSHROOM & FENNEL FRICASSÉE 14

HARICOT VERTS "AMANDINE" 10

DUCK FAT POMMES FRITES 8

MACARONI GRATINÉE 12