

MICHAEL MINA

MARGEAUX

Chicago Illinois

BRASSERIE

Happy Thanksgiving!

HORS D'ŒUVRES

Choice of

BUTTER LETTUCE

laclare farms chèvre, shaved radish, crème fraîche dressing



SOUPE À L'OIGNON

baguette crostini, cave-aged gruyère, caramelized onion



CORIANDER ROASTED CARROT & FARRO SALAD

candied pecan, buttermilk vinaigrette



CRISPY PORK BELLY

caramelized napa cabbage, chestnut confit, parsnip purée



CHEF MICHAEL'S LOBSTER POT PIE

brandied lobster cream, autumn vegetable, pie dough

+\$30 Supplement

PLATS PRINCIPAUX

For the table

ROASTED HERITAGE TURKEY

sage rubbed, giblet gravy



SMOKED PRIME STRIP LOIN

herb butter, sea salt



KING CRAB "GLAÇAGE"

asparagus, hollandaise

CÔTES

For the table

POMME PURÉE  CRANBERRY SAUCE  SAGE STUFFING

HONEY-ROASTED SWEET POTATO  BRUSSELS SPROUTS "CASSEROLE"

DESSERT

Choice of

CHOCOLATE BOURBON PECAN PIE

bourbon caramel, vanilla ice cream

CRANBERRY CHEESECAKE

gingersnap crust, pumpkin spice mousse

VANILLA CRÈME BRÛLÉE

klug farm fresh fruit, vanilla chantilly

\$75 per guest

exclusive of tax and gratuity