

MICHAEL MINA

MARGEAUX

Chicago Illinois

BRASSERIE

Happy Mother's Day!

Pour le Table

CHARIOT DE PAIN PERDU

margeaux's brioche french toast carved tableside

+\$15 per piece

HAND-GROUND STEAK TARTARE*

potato gaufrette, spicy cornichon, egg yolk

+\$16

CHARIOT DE FROMAGE

chef's selection of artisan cheeses served tableside

+\$7 per ounce

Premium Shellfish

PETIT SHELLFISH PLATEAU* 68

serves 2 to 3

GRANDE SHELLFISH TOWER* 149

serves 4 to 6

HAWAIIAN BIGEYE TUNA CRUDO* 16

CHILLED LOBSTER 24

CHILLED PRAWNS 24

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

KING CRAB REMOULADE 22

HORS D'ŒUVRES

Choice of

TOMATO TARTE TATIN

smoked tomato vinaigrette, camembert, pistou

LOBSTER BISQUE

maine lobster, pearl onion, sorrel cream

SPRING PEA & ASPARAGUS SALAD

avocado, bacon lardon, chopped egg

SMOKED ORA KING SALMON NAPOLEON

pickled beets, traditional garnishes

HUDSON VALLEY FOIE GRAS TORCHON

saffron liège waffle, huckleberry compote, grains of paradise

+\$10 Supplement

PLATS PRINCIPAUX

Choice of

HEARTH-BAKED QUICHE

confit potato, asparagus, ramps

POACHED HALIBUT RIVIERA

spring vegetables, meyer lemon, fumé

GREEN CIRCLE CHICKEN 'EN CROÛTE'

peas, black truffle, chicken velouté

OAK-GRILLED STEAK FRITES

usda prime coulotte, béarnaise, pommes frites

ALASKAN KING CRAB BENEDICT

sauce choron, preserved lemon, baby vegetables

+\$15 Supplement

DESSERTS

Choice of

LEMON MERINGUE TART

meyer lemon curd, french meringue

CARROT CAKE

cream cheese icing, candied walnuts

CHOCOLATE GÂTEAU

valrhona dark chocolate, salted caramel

\$65 per guest

exclusive of tax and gratuity

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.