

MICHAEL MINA

# MARGEAUX

Chicago Illinois

BRASSERIE

Valentine's Day 2018

## HORS D'ŒUVRES

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

DUCK WINGS À L'ORANGE 14  
grand marnier gastrique, orange zest, garden chive

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

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

'CROQUE MADAME' GOUGÈRES 14  
jambon bayonne, caviar, fromage blanc

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

MAINE LOBSTER QUENELLES 18  
black trumpet mushroom, swiss chard, sauce américaine

WOOD-FIRED OYSTERS 19  
bacon, leek, pernod crème

OSETRA CAVIAR PRESTIGE  
served with traditional caviar  
accompagniments & ice-cold vodka  
160 per ounce

*Margeaux*  
*Chariot de Fromages*  
chef's selection of artisan cheeses  
served tableside  
7 per ounce

## PLATS PRINCIPAUX

WHOLE ROASTED DOVER SOLE MEUNIÈRE 55  
roasted garlic pommes purée, brown butter, meyer lemon

CHICKPEA & LENTIL NAPOLEON 26  
cauliflower, swiss chard, harissa vinaigrette, green goddess

DRY-AGED ROHAN DUCK "À L'ORANGE" 32  
braised endive, duck croustillant, satsuma

GREEN CIRCLE COQ AU VIN 34  
bacon, pappardelle, red wine jus

PAN-ROASTED DIVER SCALLOPS 36  
black truffle, braised leek, sunchokes

*Pour Deux*  
entrees to be enjoyed by two

WHOLE MAINE LOBSTER THERMIDOR MP  
cognac-lobster cream, tarragon, baby vegetables

PRIME CHÂTEAUBRIAND 85  
black truffle pommes purée, champignon de paris, madeira jus

## 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

## SOUPES & SALADES

BUTTER LETTUCE 12  
laclare farms chèvre, shaved radish, crème fraîche dressing

SALADE NIÇOISE 22  
hearts of lettuce, confit tuna, haricot vert, lemon-garlic aioli

ONION SOUP GRATINÉE 13  
baguette crostini, cave-aged gruyère, chive  
add black truffle duxelles & braised oxtail +8

ROASTED BEETS AND LOCAL APPLE 14  
hazelnut, belgium endive, fourme d'ambert blue cheese

## Les Steaks Frites

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

8 oz FILET MIGNON\* 42

12 oz NY STRIP\* 40

add to any of the above:

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

KING CRAB OSCAR +28

## SIDES

'LOADED' POMMES ALIGOT 14

MUSHROOM & FENNEL FRICASSÉE 14

ROASTED CAULIFLOWER GRENOBLOISE 10

WINTER VEGETABLE BARIGOULE 12

MACARONI GRATINÉE 12

POMMES FRITES 6

M I C H A E L M I N A  
M A R G E A U X  
*Chicago Illinois*  
B R A S S E R I E

Champagne Cart

JEAN MILAN BRUT BLANC DE BLANC  
champagne, france NV 27

BRUNO PAILLARD BRUT PREMIERE CUVÉE  
champagne, france nv 24

IRON HORSE SPARKLING WINE  
CUVÉE MICHAEL MINA  
green valley of russian river valley, california 2012 17

JCB SPARKLING WINE #21  
burgundy, france nv 14

MAS DE DAUMAS GASSAC ROSÉ FRIZANT  
languedoc, france 2016 16

BILLECART-SALMON ROSÉ  
champagne, france nv 32

RED

CHÂTEAU THIVIN BROUILLY 'REVERDON'  
beaujolais, burgundy, france 2016 14

MAISON CHAMPY CÔTE DE BEAUNE-VILLAGES  
burgundy, france 2012 13

HANZELL 'SEBELLA' PINOT NOIR  
sonoma coast, california 2015 15

COULY DUTHEIL BARONNIE DE LA MADELEINE CABERNET FRANC  
chinon, loire valley, france 2014 15

FAURY ST. JOSEPH VIEILLES VIGNES  
rhône, france 2015 16

CHATEAU COUFRAN  
bordeaux, france 2001 20

MICHEL GASSIER LOU COUCARDIE  
costières de nîmes, france 2012 15

LIONEL OSMIN & CIE CAHORS  
southwest, france 2014 11

HONIG CABERNET SAUVIGNON  
napa, california 2014 19

DOMAINE DE CREVE COEUR SABLET  
rhône, france 2015 14

WHITE

DOMAINE SPECHT 'MANDLEBERG' GRAND CRU RIESLING  
alsace, france 2015 14

PATIENT COTTAT SANCERRE ANCIENNES VIGNES  
loire valley, france 2016 16

CAMILLE ET LAURENT SCHALLER CHABLIS  
burgundy, france 2015 15

PAUL BLANCK PINOT GRIS  
alsace, france 2015 15

CHÂTEAU DUCASSE BLANC  
graves, bordeaux, france 2016 11

STAGLIN 'SALUS' CHARDONNAY  
rutherford, napa, california 2014 19

FRANCOIS VILLARD 'DE DEPONCINS' VIOGNIER  
condrieu, northern rhone, france 2012 14

Rosé

JOLIE FOLLE  
méditerranéen igp, france 2016  
9

CHÂTEAU MIRAVAL  
côtes du provence, france 2015  
17

TRES SABORES "INGRID & JULIA"  
napa, california 2016  
13

COCKTAILS

ARC DE TRIOMPHE 13  
death's door gin, alessio bianco vermouth  
kina l'aéro d'or, ricard pastis

HERO'S PARADISE 15  
castarede armagnac, pedro ximénez sherry  
lemon, orgeat, egg white

FLANNEL SHIRT 14  
monkey shoulder scotch, apple, lemon, averna amaro  
pumpkin & angostura bitters, spiced demerara

GREEN HILLS OF AFRICA 13  
banks 5 rum, cocchi americano rosa  
jasmine tea-grapefruit cordial, lemon, egg white

LOVABLE TRIXTER 15  
aylesbury duck vodka, fresh lemon, cherry  
egg white, champagne

LES COEURS DE L'AUTOMNE 15  
rittenhouse rye, cynar, alessio bianco vermouth  
green chartreuse, angostura bitters

RUNAWAY BRIDE 12  
dubonnet rouge, espolón tequila, yellow chartreuse  
ferrand orange curaçao, celery bitters

SON OF A PREACHER 13  
four roses bourbon, pommeau de normandie  
toasted pecan demerara

SQUARED AWAY 13  
rittenhouse rye whiskey, drouin calvados, px sherry  
roasted banana, bitters

BEER

On Tap

REVOLUTION BREWING ANTI-HERO  
india pale ale chicago, illinois 6.5% abv 8

OFF COLOR BREWING APEX PREDATOR  
farmhouse saison chicago, illinois 6.8% abv 9

GOOSE ISLAND MATILDA  
belgian style pale ale chicago, illinois 6.5% abv 8

3 FLOYD'S ALPHA KING  
american pale ale munster, indiana 6.7% abv 8

FOUNDER'S  
porter grand rapids, michigan 8.5% abv 9

KRONENBOURG 1664  
lager strasbourg, france 5.5% abv 6

STELLA ARTOIS  
pilsner leuven, belgium 5.0% abv 7