

MICHAEL MINA

# MARGEAUX

Chicago Illinois

BRASSERIE

## HORS D'ŒUVRES

### WARM CAMEMBERT TRUFFLE BAGUETTE 9

truffle butter, garlic confit, chive

### DUCK WINGS À L'ORANGE 15

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

### ESCARGOTS À LA BORDELAISE 17

parsley, garlic, porcini mushroom, puff pastry fleuron

### GRILLED MEDITERRANEAN OCTOPUS 18

heirloom cauliflower, crispy panisse, satsuma

### WOOD-FIRED OYSTERS 19

bacon, leek, pernod crème

## PLATS PRINCIPAUX

### DRY-AGED ROHAN DUCK "À L'ORANGE" 33

braised endive, duck croustillant, satsuma

### WHOLE ROASTED DOVER SOLE MEUNIÈRE 56

roasted garlic pommes purée, brown butter, meyer lemon

### CHICKPEA & LENTIL NAPOLEON 26

cauliflower, swiss chard, harissa vinaigrette, green goddess

### GREEN CIRCLE COQ AU VIN 34

bacon, celery root, red wine jus

### PAN-ROASTED DIVER SCALLOPS 36

black truffle, braised leek, sunchokes

## SIDES

'LOADED' POMMES ALIGOT 14

MUSHROOM & FENNEL FRICASSÉE 14

ROASTED CAULIFLOWER GRENOBLOISE 10

WINTER VEGETABLE BARIGOULE 12

DUCK FAT POMMES FRITES 8

MACARONI GRATINÉE 12

## 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

## CHARIOT DE FROMAGE

chef's selection of artisan cheeses served tableside

7 per ounce

## 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

### ROASTED WINTER VEGETABLE CONSOMMÉ 14

parisian gnocchi, fines herbes, parmesan

### HEIRLOOM BEETS AND LOCAL APPLE 14

hazelnut, belgium 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

add black truffle duxelles & braised oxtail +8

## Les Steaks Frites

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

10 oz COULOTTE\* 36

8 oz FILET MIGNON\* 43

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