

MICHAEL MINA

# MARGEAUX

Chicago Illinois

BRASSERIE

## 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

### ESCARGOTS À LA BORDELAISE 17

parsley, garlic, porcini mushroom, puff pastry fleuron

### MAINE LOBSTER QUENELLES 18

hon shimeji mushroom, green garbanzo, sauce américaine

### WOOD-FIRED OYSTERS 19

bacon, leek, pernod crème

### *Chariot de Fromage*

chef's selection of artisan cheeses served tableside

7 per ounce

## PLATS PRINCIPAUX

### DRY-AGED ROHAN DUCK "À L'ORANGE" 32

braised endive, duck croustillant, satsuma

### 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

### 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

MACARONI GRATINÉE 12

POMMES FRITES 6

## 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

ROASTED WINTER VEGETABLE CONSOMMÉ 14

parisian gnocchi, fines herbes, parmesan

HEIRLOOM BEETS AND LOCAL APPLE 14

hazelnut, belgium endive, fourme d'ambert blue cheese

ONION SOUP GRATINÉE 13

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\* 42

12 OZ NY STRIP\* 40

*add to any of the above:*

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

KING CRAB OSCAR +28