

M I C H A E L M I N A

MARGEAUX

Chicago Illinois

BRASSERIE

Happy Easter!

FIRST COURSE

Choice of

BUTTER LETTUCE

laclare farms chèvre, shaved radish
crème fraîche dressing

FOIE GRAS TORCHON

cherries, pistachios, brioche

SEARED DIVER SCALLOPS

sunchoke, vanilla-grapefruit, lardo

WOOD-FIRED LEEKS

goat cheese, truffle vinaigrette, salmon roe

SPRING PEA VELOUTÉ

roasted pearl onions, crème fraîche, croûtons

— *+\$6 Enhancement* —

GRILLED PRAWNS

SECOND COURSE

Choice of

MARGEAUX FRENCH TOAST

tahitian vanilla, blueberry, meyer lemon curd

PARIS HAM BENEDICT*

poached eggs, béarnaise, baby spinach

STEAK FRITES*

10 oz sirloin, béarnaise, duck fat fries & lemon aioli

CROQUE MADAME CREPES*

brioche, mornay, paris ham, sunny-side up egg

BRAISED LAMB*

spring onions, boursin polenta, lamb jus

— *+\$15 Enhancement* —

COLORADO RACK OF LAMB*

THIRD COURSE

Choice of

GRAND MACARON

white chocolate, raspberry, ganache

BANANA CREAM PIE

nilla wafers, pastry cream

STRAWBERRY SHORTCAKE

angel food cake, chantilly, vanilla

CRÈME BRÛLÉE

madagascar vanilla bean, seasonal preserves
citrus madeleine

— *+\$10 Enhancement* —

MADAGASCAR VANILLA
SOUFFLÉ

\$68 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.