

MICHAEL MINA
MARGEAUX
Chicago Illinois
BRASSERIE

Happy Mother's Day!

FIRST COURSE

Choice of

ROASTED BEETS & GOAT CHEESE
wild arugula, hazelnuts, cassis vinaigrette

POTATO LEEK SOUP
blue crab, bacon lardons, scallions

ROASTED MUSHROOM CRÊPE
béchamel, english peas, herb oil

SPRING VEGETABLE GNOCCHI
herbs, parmesan, french curry

KLUG FARM ASPARAGUS & PROSCIUTTO
deviled egg, hollandaise, garlic streusel

— *+\$6 Enhancement* —

GRILLED PRAWNS

SECOND COURSE

Choice of

BACON & GRUYÈRE QUICHE
fine herbs, baby spinach

DUCK BREAST*
celery root, seasonal mushrooms, pomegranate

PARIS HAM BENEDICT*
poached eggs, béarnaise, bloomsdale spinach

LOCHE DUART SALMON
mustard jus, braised swiss chard, baby carrots

STEAK FRITES*
béarnaise, duck fat fries & lemon aioli

— *+\$15 Enhancement* —

FILET MIGNON Tournedos*

THIRD COURSE

Choice of

LEMON MERINGUE TART
meyer lemon curd, french meringue, blueberries

CRÈME BRÛLÉE
madagascar vanilla bean, seasonal preserves
citrus madeleine

CARROT CAKE
walnuts, cream cheese, brown sugar

VALRHONA CHOCOLATE
GRAND MACARON
fresh raspberry, milk chocolate crèmeux

— *+\$10 Enhancement* —

MADAGASCAR VANILLA
SOUFFLÉ

*\$68 per guest
exclusive of tax and gratuity*