

MICHAEL MINA  
MARGEAUX  
*Chicago Illinois*  
BRASSERIE

### MARGEAUX BRASSERIE CHICAGO

Margeaux Brasserie embraces the culture and feel of dining at a Parisian café, with the focus and details of a modern craft kitchen, within the comforts of Chicago's Gold Coast.

This classic French brasserie experience offers traditional brasserie fare for dinner and weekend brunch, including Burgundian Escargot wrapped in puff pastry shells, French Onion Soup with Périgord truffle and more.



### LOCATION

WALDORF ASTORIA CHICAGO  
11E WALTON STREET  
CHICAGO, IL 60611



**MANAGING CHEF**  
MICHAEL MINA

**PHONE**  
(312) 646-1327

**EXECUTIVE CHEF**  
BRENTON BALIKA

**EMAIL**  
CHIWA-SALESADM@  
WALDORFASTORIA.COM

**GENERAL MANAGER**  
JOSE GONZALEZ

**PRIVATE DINING CAPACITY**  
40 GUESTS FOR A SEATED MEAL

60 GUESTS FOR A STANDING  
RECEPTION

RESTAURANT BUYOUT OPTIONS  
AVAILABLE



Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 30+ restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.



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**BORDEAUX DINNER**

*First Course family style (pre-select two)*

**STEAK TARTARE**

hand-ground, gaufrette potatoes, spicy cornichon

**SOUPE À L'OIGNON**

classic beef broth, baguette crostini, cave-aged gruyère

**BUTTER LETTUCE SALAD**

finest herbes, shaved radishes, crème fraîche dressing

*Main Course family style (pre-select two)*

**ARCTIC CHAR AUX LENTILLES**

sunchoke chips, beluga lentils

**HERITAGE CHICKEN RÔTI**

braised bacon, maitake mushrooms, sauce à la chausseur

**OAK-GRILLED STEAK FOIE POIVRE**

green peppercorn, shallot confit, fourme d'ambert

*Sides family style (pre-select two)*

**SUMMER RATATOUILLE**

**MUSHROOM & FENNEL FRICASSÉE**

**MACARONI GRATINÉE**

*Dessert choice of (pre-select one)*

**CHOCOLATE MACARON**

valrhona chocolate mousse

**CRÈME BRÛLÉE**

vanilla bean custard, seasonal berries

**\$115 PER PERSON**

DIETARY RESTRICTIONS CAN BE ACCOMMODATED  
MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MICHAEL MINA  
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**MARGEUX**  
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**BURGUNDY DINNER**

*First Course family style (pre-select two)*

**STEAK TARTARE**

hand-ground, gaufrette potatoes, spicy cornichon

**SOUPE À L'OIGNON**

classic beef broth, baguette crostini, cave-aged gruyère

**BUTTER LETTUCE SALAD**

finest herbes, shaved radishes, crème fraîche dressing

*Main Course choice of*

**ARCTIC CHAR AUX LENTILLES**

sunchoke chips, beluga lentils

**HERITAGE CHICKEN RÔTI**

braised bacon, maitake mushrooms, sauce à la chasseur

**OAK-GRILLED STEAK FOIE POIVRE**

green peppercorn, shallot confit, fourme d'ambert

*Sides family style (pre-select two)*

**SUMMER RATATOUILLE**

**MUSHROOM & FENNEL FRICASSÉE**

**MACARONI GRATINÉE**

*Dessert choice of*

**CHOCOLATE MACARON**

valrhona chocolate mousse

**CRÈME BRÛLÉE**

vanilla bean custard, seasonal berries

**\$120 PER PERSON**

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HEMINGWAY DINNER

*First Course choice of* (pre-select two)

STEAK TARTARE

hand-ground, gaufrette potatoes, spicy cornichon

SOUPE À L'OIGNON

classic beef broth, baguette crostini, cave-aged gruyère

BUTTER LETTUCE

fines herbes, shaved radish, crème fraîche dressing

ESCARGOTS À LA BORDELAISE

parsley, garlic, porcini mushroom, puff pastry crumble

*Main Course choice of*

ARCTIC CHAR AUX LENTILLES

sunchoke chips, beluga lentils

HERITAGE CHICKEN RÔTI

braised bacon, maitake mushrooms, sauce à la chasseur

OAK-GRILLED STEAK FOIE POIVRE

green peppercorn, shallot confit, fourme d'ambert

*Sides family style*

PETITS POIS À LA FRANÇAISE

MUSHROOM & FENNEL FRICASSÉE

MACARONI GRATINÉE

*Dessert choice of*

CHOCOLATE MACARON

valrhona chocolate mousse

CRÈME BRÛLÉE

vanilla bean custard, seasonal berries

\$125 PER PERSON

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