

M I C H A E L M I N A

M A R G E A U X

Chicago Illinois

B R A S S E R I E

Happy Thanksgiving

FIRST COURSE

Choice of

FOIE GRAS PARFAIT

port wine gelée, toasted brioche

VEGETABLE GNOCCHI

black truffle cream sauce, baby carrots, braised greens

BABY KALE SALAD

cranberries, pumpernickle croûtons, blood orange vinaigrette

BUTTERNUT SQUASH VELOUTÉ

roasted apple, sage, brown butter

ADD SEARED SCALLOPS | 8

SECOND COURSE

Choice of

ROASTED HERITAGE TURKEY

sage gravy, savory bread pudding

MAGRET DUCK BREAST

celery root purée, pomegranate, brussels sprouts

LOUP DE MER

grilled lemon, fennel, parsley jus

BRAISED BEEF SHORTRIB

spiced carrot purée, baby turnips, red wine jus

FILET MIGNON ENHANCEMENT | 18

THIRD COURSE

Choice of

PUMPKIN ROULADE

cream cheese, cranberry compote, gingersnap streusel

LEMON MERINGUE TART

french meringue, fresh raspberry, shortbread

POT DE CRÈME

dark chocolate, cocoa nibs, chantilly

CHOCOLATE-BOURBON PECAN PIE

caramel sauce, french vanilla ice cream

— \$10 Enhancement —



FRENCH VANILLA SOUFFLÉ



\$75 per guest
exclusive of tax and gratuity