

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

ROASTED BONE MARROW 19
 vadouvan, oxtail marmalade, meyer lemon confit

HAND-GROUND STEAK TARTARE* 16
 potato gaufrette, spicy cornichon, egg yolk

FOIE GRAS PARFAIT 18
 spiced pears, port wine, grilled knob onion

ESCARGOTS À LA BORDELAISE 17
 parsley, garlic, porcini mushroom, puff pastry fleuron

MAINE LOBSTER QUENELLES 18
 black trumpet mushroom, swiss chard, sauce américaine

WOOD-FIRED OYSTERS 19
 bacon, leek, pernod crème

ROASTED BUTTERNUT SQUASH TARTINE 14
 chestnut, fromage blanc, pomegranate

PLATS PRINCIPAUX

ARCTIC CHAR AUX LENTILLES 26
 sunchoke chips, beluga lentils

SMOKED DOUBLE-CUT PORK CHOP 38
 roasted apple, cauliflower, sauce à la moutarde

WHOLE ROASTED DOVER SOLE MEUNIÈRE 55
 baby spinach, brown butter, lemon confit

CHICKPEA & LENTIL NAPOLEON 26
 cauliflower, swiss chard, harissa vinaigrette, green goddess

DRY-AGED ROHAN DUCK BREAST 32
 foie gras boudin blanc, brussels sprouts, cognac jus

ROASTED SKATE WING AU PISTOU 32
 tarbais beans, manila clams, pistou fumé

HERITAGE CHICKEN RÔTI 32
 celery root pavé, black truffle, sherry jus

Margeaux
Chariot de Fromage
 chef's selection of artisan cheeses
 served tableside
 7 per ounce

Premium Shellfish

PETIT SHELLFISH PLATEAU* 68
serves 2 to 3

GRANDE SHELLFISH TOWER* 149
serves 4 to 6

DAILY CRUDO* 16

CHILLED LOBSTER 24

CHILLED PRAWNS 24

CHEF'S SELECTION OF OYSTERS* 18 per 1/2 dozen

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

ONION SOUP GRATINÉE 13
 baguette crostini, cave-aged gruyère, chive
 add black truffle duxelles & braised oxtail +8

ROASTED BEETS AND LOCAL APPLE 14
 hazelnut, belgium endive, fourme d'ambert blue cheese

HEIRLOOM PUMPKIN VELOUTÉ 13
 chestnut, celery root, pepita crisp

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'ambert

SIDES

POMMES PURÉE 9

MUSHROOM & FENNEL FRICASSÉE 14

ROASTED CAULIFLOWER GRENOBLOISE 10

HARISSA-ROASTED CARROTS 12

MACARONI GRATINÉE 12

POMMES FRITES 6