

MICHAEL MINA
MARGEAUX
Chicago Illinois
BRASSERIE

Happy Thanksgiving!

HORS D'ŒUVRES

BUTTER LETTUCE 14

laclare farms chèvre, shaved radish, crème fraîche dressing

ONION SOUP GRATINÉE 15

baguette crostini, cave-aged gruyère, chive

ESCARGOTS À LA BORDELAISE 17

parsley, garlic, porcini mushroom, puff pastry fleuron

FLUKE CRUDO 16

pomegranate seed, lime, celery root

ROASTED BUTTERNUT SQUASH TARTINE 15

country miche, brussels sprouts, chestnut fromage blanc



Les Steak Frites

all steaks are usda prime wood-grilled
served with pommes frites and béarnaise

8 oz **FILET MIGNON*** 46

12 oz **NY STRIP*** 44

add to any of the above:

STEAK "FOIE POIVRE" +12

green peppercorn, shallot confit, fourme d'ambert

Premium Shellfish

PETIT SHELLFISH PLATEAU 75
serves 2 to 3

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

CHILLED LOBSTER 24

KING CRAB 25

CHILLED PRAWNS 24

PLATS PRINCIPAUX

ARCTIC CHAR AUX LENTILLES 28

sunchoke chips, beluga lentils

ROASTED HERITAGE TURKEY 32

black truffle bread pudding, pomme purée, cranberry

SMOKED SAKURA FARMS RACK OF PORK 36

honeycrisp apple, brussels sprouts, sauce moutarde

PARISIAN GNOCCHI 26

roasted porcini, epiphany farms kale, cipollini onions

- SIDES -

POMMES PURÉE 10

ROASTED YAMS, HARISSA, SORREL CREAM 12

MUSHROOM & HARICOT VERT FRICASSÉE 14

BLACK TRUFFLE BREAD PUDDING 12