

MICHAEL MINA
MARGEAUX
Chicago Illinois
BRASSERIE

RESTAURANT WEEK 2018

Première

choice of

SMOKED SALMON "TARTINE"

everything spiced pommes rösti, pickled beets, horseradish

ROASTED RED KURI SQUASH & BABY KALE SALAD

delicata squash, toasted baguette, parmesan vinaigrette

POTAGE OF POTATO AND LEEK

whipped crème fraîche, cantal, crispy pork belly

Deuxième

choice of

BLANQUETTE DE VEAU

matignon, royal trumpet mushrooms, pommes purée

COQUILLES ST. JACQUES

sauce bourride, braised fennel, garlic aioli

PARISIAN GNOCCHI

heirloom carrots, aged goat cheese, mushroom cream

Dessert

choice of

POT DE CRÈME

valrhona dark chocolate & winter citrus

PARIS-BREST

pâte à choux, hazelnut mousseline

\$33

*menu price includes one selection from each of the 3 courses
no substitutions please. beverages, tax and gratuity are not included*