

MICHAEL MINA

MARGEAUX

Chicago Illinois

BRASSERIE

Happy New Year 2018!

AMUSE BOUCHE TRIO

HONEY GOAT CHEESE MACARON

MISO CUSTARD WITH CAVIAR

DILL GRUYERE GOUGERES

PREMIER

Choice of

HAMACHI CRUDO

radish, smoked trout roe, meyer lemon

GOLDEN OSETRA CAVIAR

+ \$8 Enhancement



SEARED FOIE GRAS

duck fat ice cream, foie gras struesel, dill waffle

DEUXIÈME

Choice of

WILD STRIPPED BASS

kohlrabi risotto, lobster bisque, pickled onion



POACHED HALIBUT

smoked celery root veloute, pork trotter croquettes, parsley puree, golden raisin jam

TROISIÈME

Choice of

BRAISED SHORT RIB ROSSINI

buttermilk funnel cake, whiskey-date jus, artichoke purée

OAK-GRILLED FILET MIGNON

+ \$20 Enhancement



ROHAN DUCK BREAST

fennel gratin, red kuri squash confit, salt-roasted baby carrot

FROMAGE

For the table

POET'S TOMME, RIVER'S EDGE, CREAMY SEXY BLUE

tazmanian honey, black pepper madeleine, honey comb, pea tendril

DESSERT

Choice of

PARIS BREST

pâte à choux, praline moussaline



FRAMBOISE OPERA CAKE

valrhona chocolate, raspberry preserve

GRAND MARNIER SOUFFLÉ

caramelized orange caramel, madagascar vanilla ice cream

+ \$10 Supplément

\$115 per guest

exclusive of tax and gratuity

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