

MICHAEL MINA
MARGEAUX

Chicago Illinois
BRASSERIE

Mondays at Margeaux



Première

LEEKs VINAIGRETTE
smoked salmon, parsley purée, trout roe

Deuxième

BRAISED SHORT RIB EN CROÛTE
puff pastry, almonds, red wine jus

Troisième

PARIS BREST
hazelnut mousse, caramel, luxardo cherries

\$35

*Menu price includes 3 courses. No substitutions please.
Beverages, tax, and gratuity are not included.*

Half Off Bottles

*The below wines were hand-picked by our sommelier team to pair with our Mondays at Margeaux menu and are offered at half off prices on Mondays only.
(our full wine list is also available)*

Sparkling

PAUL BARA GRAND CRU BRUT
champagne, france NV 97 reg / 49 1/2 off
CANARD DUCHENE BRUT 'CUVEE LEONIE'
champagne, france NV 92 reg / 46 1/2 off

White

BROKENWOOD SEMILLON
hunter valley, australia 2015 44 reg / 22 1/2 off
KUENTZ-BAS SYLVANER
alsace, france 2014 60 reg / 30 1/2 off
JEAN-MARC BOILLOT MACON-VILLAGES CHARDONNAY
burgundy, france 2015 78 reg / 39 1/2 off

Rosé

DOMAINE ABBATUCCI
corsica, france 2015 88 reg / 44 1/2 off

Red

MICHEL CHIGANARD 'LES MORIES' GAMAY
burgundy, france 2014 62 reg / 31 1/2 off
PIERRE GAILLARD SYRAH
rhone, france 2014 88 reg / 44 1/2 off
CHATEAU MANGOT MERLOT/CABERNET
bordeaux, france 2014 96 reg / 48 1/2 off