

M I C H A E L M I N A

# MARGEAUX

Chicago Illinois

B R A S S E R I E

## Happy Easter!

### FIRST COURSE

*Choice of*

**BUTTER LETTUCE**  
laclare farms chèvre, shaved radish, crème  
fraîche dressing

**FOIE GRAS TORCHON**  
cherries, pistachios, brioche

**SEARED DIVER SCALLOPS**  
sunchoke, vanilla-grapefruit, lardo

**WOOD-FIRED LEEKS**  
goat cheese, truffle vinaigrette, salmon roe

**SPRING PEA VELOUTÉ**  
roasted pearl onions, crème fraîche, croûtons

*+\$6 Enhancement*

GRILLED PRAWNS

### SECOND COURSE

*Choice of*

**MARGEAUX FRENCH TOAST**  
tahitian vanilla, blueberry, meyer lemon curd

**PARIS HAM BENEDICT\***  
poached eggs, béarnaise, baby spinach

**STEAK FRITES\***  
10 oz sirloin, béarnaise, duck fat fries & lemon aioli

**CROQUE MADAME CREPES\***  
brioche, mornay, paris ham, sunny-side up egg

**BRAISED LAMB\***  
spring onions, boursin polenta, lamb jus

*+\$15 Enhancement*

COLORADO RACK OF LAMB\*

### THIRD COURSE

*Choice of*

**GRAND MACRON**  
white chocolate, raspberry, ganache

**BANANA CREAM PIE**  
nilla wafers, pastry cream

**STRAWBERRY SHORTCAKE**  
angel food cake, chantilly, vanilla

**CRÈME BRÛLÉE**  
madagascar vanilla bean, seasonal preserves  
citrus madeleine

*+\$10 Enhancement*

MADAGASCAR VANILLA  
SOUFFLÉ

*\$68 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.