

M I C H A E L M I N A

MARGEAUX

Chicago Illinois

B R A S S E R I E

Chicago Restaurant Week

Dinner \$36 per guest

PREMIER

Choice of

BABY GREENS SALAD

charred blood orange vinaigrette, comté, pomegranate



STEAK TARTARE TARTINE

bone marrow deviled quail egg, white anchovy-horseradish cream



LOBSTER VELOUTÉ

haricots verts, pearl onion, braised trumpet mushroom

SEARED DIVER SCALLOP

+ \$8 Enhancement

PLATS PRINCIPAUX

Choice of

MACFARLANE FARMS PHEASANT BREAST

boursin polenta, braised white cabbage, whole grain mustard jus



LOUP DE MER AUX ESCARGOT

cauliflower purée, parsley jus, garlic butter



BRAISED BEEF SHORT RIB

smoked butternut squash, baby turnip, whiskey-date jus

OAK-GRILLED FILET MIGNON

+ \$15 Enhancement

DESSERT

Choice of

VALRHONA CHOCOLATE VERRINE

cocoa nib, candied citrus, roasted hazelnut



APRICOT BOSTOCK

crème fraîche, candied almond, madagascar vanilla

FROMAGE

POET'S TOMME, RIVER'S EDGE, CREAMY SEXY BLUE
tazmanian honey, black pepper madeleine, honey comb, pea tendril

+ \$10 Optional Course