

MICHAEL MINA
MARGEAUX
Chicago Illinois
BRASSERIE

MARGEAUX BRASSERIE CHICAGO

Margeaux Brasserie embraces the culture and feel of dining at a Parisian café, with the focus and details of a modern craft kitchen, within the comforts of Chicago's Gold Coast.

This classic French brasserie experience offers traditional brasserie fare for dinner and weekend brunch, including Burgundian Escargot wrapped in puff pastry shells, French Onion Soup with Périgord truffle and more.



LOCATION

WALDORF ASTORIA CHICAGO
11E WALTON STREET
CHICAGO, IL 60611



MANAGING CHEF
MICHAEL MINA

PHONE
(312) 646-1324

EXECUTIVE CHEF
BRENTON BALIKA

EMAIL
CHIWA-SALESADM@
WALDORFASTORIA.COM

GENERAL MANAGER
JOSE GONZALEZ

PRIVATE DINING CAPACITY
40 GUESTS FOR A SEATED MEAL

60 GUESTS FOR A STANDING
RECEPTION

RESTAURANT BUYOUT OPTIONS
AVAILABLE



Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 30+ restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.



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BORDEAUX DINNER

First Course choice of (pre-select two)

STEAK TARTARE

hand-ground, gaufrette potatoes, spicy cornichon

SOUPE À L'OIGNON

classic beef broth, baguette crostini, cave-aged gruyère

BUTTER LETTUCE SALAD

finest herbes, shaved radishes, crème fraîche dressing

Main Course choice of (pre-select two)

ARCTIC CHAR AUX LENTILLES

sunchoke chips, beluga lentils

HERITAGE CHICKEN RÔTI

braised bacon, maitake mushrooms, sauce à la chausseur

OAK-GRILLED STEAK FOIE POIVRE

green peppercorn, shallot confit, fourme d'ambert

Sides served family style (pre-select two)

SUMMER RATATOUILLE

MUSHROOM & FENNEL FRICASSÉE

MACARONI GRATINÉE

Dessert choice of (pre-select one)

CHOCOLATE MACARON

valrhona chocolate mousse

CRÈME BRÛLÉE

vanilla bean custard, seasonal berries

\$115 PER PERSON

DIETARY RESTRICTIONS CAN BE ACCOMMODATED
MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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

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BURGUNDY DINNER

First Course choice of (pre-select two)

STEAK TARTARE

hand-ground, gaufrette potatoes, spicy cornichon

SOUPE À L'OIGNON

classic beef broth, baguette crostini, cave-aged gruyère

BUTTER LETTUCE SALAD

fines herbes, shaved radishes, crème fraîche dressing

Main Course choice of

ARCTIC CHAR AUX LENTILLES

sunchoke chips, beluga lentils

HERITAGE CHICKEN RÔTI

braised bacon, maitake mushrooms, sauce à la chasseur

OAK-GRILLED STEAK FOIE POIVRE

green peppercorn, shallot confit, fourme d'ambert

Sides served family style (pre-select two)

SUMMER RATATOUILLE

MUSHROOM & FENNEL FRICASSÉE

MACARONI GRATINÉE

Dessert choice of

CHOCOLATE MACARON

valrhona chocolate mousse

CRÈME BRÛLÉE

vanilla bean custard, seasonal berries

\$120 PER PERSON

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HEMINGWAY DINNER

First Course choice of (pre-select two)

STEAK TARTARE

hand-ground, gaufrette potatoes, spicy cornichon

SOUPE À L'OIGNON

classic beef broth, baguette crostini, cave-aged gruyère

BUTTER LETTUCE

fines herbes, shaved radish, crème fraîche dressing

ESCARGOTS À LA BORDELAISE

parsley, garlic, porcini mushroom, puff pastry crumble

Main Course choice of

ARCTIC CHAR AUX LENTILLES

sunchoke chips, beluga lentils

HERITAGE CHICKEN RÔTI

braised bacon, maitake mushrooms, sauce à la chasseur

OAK-GRILLED STEAK FOIE POIVRE

green peppercorn, shallot confit, fourme d'ambert

Sides served family style

PETITS POIS À LA FRANÇAISE

MUSHROOM & FENNEL FRICASSÉE

MACARONI GRATINÉE

Dessert choice of (pre-select two)

CHOCOLATE MACARON

valrhona chocolate mousse

CRÈME BRÛLÉE

vanilla bean custard, seasonal berries

WARM FRENCH CRULLERS

orange cardamom, meyer lemon curd

\$125 PER PERSON

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