

M I C H A E L M I N A

M A R G E A U X

Chicago Illinois

B R A S S E R I E

*Happy Mother's Day!*

FIRST COURSE

*Choice of*

ROASTED BEETS & GOAT CHEESE  
wild arugula, hazelnuts, cassis vinaigrette

POTATO LEEK SOUP  
blue crab, bacon lardons, scallions

ROASTED MUSHROOM CREPE  
béchamel, english peas, herb oil

SPRING VEGETABLE GNOCCHI  
herbs, parmesan, french curry

KLUG FARM ASPARAGUS & PROSCIUTTO  
deviled egg, hollandaise, garlic streusel

*+\$6 Enhancement*

GRILLED PRAWNS

SECOND COURSE

*Choice of*

BACON & GRUYÈRE QUICHE  
fine herbs, baby spinach

DUCK BREAST\*  
celery root, seasonal mushrooms, pomegranate

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

LOCHE DUART SALMON  
mustard jus, braised swiss chard, baby carrots

STEAK FRITES\*  
deviled egg, hollandaise, garlic streusel

*+\$15 Enhancement*

FILET MIGNON TOUNEDOES\*

THIRD COURSE

*Choice of*

LEMON MERINGUE TART  
meyer lemon curd, french meringue, blueberries

CRÈME BRÛLÉE  
madagascar vanilla bean, seasonal preserves  
citrus madeleine

CARROT CAKE  
walnuts, cream cheese, brown sugar

VALRHONA CHOCOLATE  
GRAND MACARON  
fresh raspberry, milk chocolate crèmeux

*+\$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.