

M I C H A E L M I N A

MARGEAUX

Chicago Illinois

BRASSERIE

Happy Valentine's Day

FIRST COURSE

Choice of

SALMON TARTARE

green apple, crème fraîche gel, toasted brioche

BABY LETTUCE & HERBS

winter citrus, avocado, hearts of palm

ADD CHILLED LOBSTER | 14

SECOND COURSE

Choice of

CALEDONIAN BLUE PRAWN BISQUE

coconut cream, black truffle croûton

BEEF GNUDI

meyer lemon, pink peppercorn, poppy seed

THIRD COURSE

Choice of

BRAISED BEEF SHORTRIB

petite vegetables, parsnip & pear purée, bone marrow jus

LOUP DE MER

baby fennel, tomato raisins, fines herbes pistou

DOVER SOLE VÉRONIQUE FOR TWO | 25 PER PERSON

champagne grapes, sunchoke, brown butter

FROMAGE COURSE

FIFTH COURSE

Choice of

CHOCOLATE GÂTEAU

strawberries, ganache, gold leaf

CHAMPAGNE VERRINE

panna cotta, blood orange, honey

— *+\$10 Enhancement* —



FRENCH VANILLA SOUFFLÉ



*\$120 per guest
exclusive of tax and gratuity*