

MICHAEL MINA
MARGEAUX
Chicago Illinois
BRASSERIE

Chicago Restaurant Week

Lunch \$24 per guest

Monday-Friday

FIRST COURSE

Choice of

LYONNAISE SALAD

poached farm egg, warm lardons, banyuls vinaigrette

HAND-GROUND STEAK TARTARE

potato gaufrette, sauce verte, egg yolk

SECOND COURSE

Choice of

PORCINI RAVIOLI

truffle butter, balsamic vinegar, parmesan

HERITAGE PORK SCHNITZEL

brussels sprouts, mustard cream

THIRD COURSE

Choice of

CRÈME BRÛLÉE

vanilla bean, seasonal fruit, citrus madeleine

FRENCH MACARONS

chef's selection

— *+\$10 Enhancement* —

🌀 **BANANA TARTE TATIN** *🌀*

citrus caramel, miel de provence ice cream

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