

MICHAEL MINA
MARGEUX
Chicago Illinois
BRASSERIE

Chicago Restaurant Week
Dinner \$36 per guest

FIRST COURSE

Choice of

PETIT VEGETABLE SALAD

truffle vinaigrette, baby greens, pickled onions

LEEK & POTATO SOUP

smoked trout roe, dill crème fraîche, potato chip

ADD SEARED SCALLOPS | 8

SECOND COURSE

Choice of

ARCTIC CHAR

artichoke barigoule, arugula pistou, beurre noisette

TOULOUSE-STYLE CASSOULÉT

house-made sausage, tarbais beans, smoked tomato

LAMB CHOP ENHANCEMENT | 18

THIRD COURSE

Choice of

VALRHONA CHOCOLATE CREMEUX

chantilly, candied cacao nibs, candied citrus

APPLE FINANCIER

bourbon caramel, white chocolate, yogurt cremeux

— *+\$10 Enhancement* —



BAKED ALASKA



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