

M I C H A E L M I N A

MARGEAUX

Chicago Illinois

BRASSERIE

Happy Easter!

FIRST COURSE

Choice of

LYONNAISE SALAD
poached farm egg, warm lardons, banyuls vinaigrette

BUTTER LETTUCE
goat cheese, shaved radish, crème fraîche dressing

FRENCH ONION SOUP
baguette corstini, cave-aged gruyère, chive

DUCK WINGS À L'ORANGE
orange liqueur gastrique, orange zest, garden chive

🌀 KING CRAB & ENDIVE CAESAR 🌀
caper aioli, parmigiano-reggiano, herbed breadcrumbs

— +\$10 Enhancement —

SECOND COURSE

Choice of

CARAMELIZED FRENCH TOAST
pistachio praline, strawberry-rhubarb compote, crème fraîche

CHICKEN CROQUE MADAME
grilled miche, paris ham, sunny-side egg

SMOKED-SALMON CROISSANT BENEDICT
poached eggs, béarnaise, sautéed spinach

BRAISED LAMB SHANK
green garlic polenta, shaved asparagus, spring onion

MARGEAUX BURGER
caramelized onion, arugula, gruyère

THIRD COURSE

Choice of

NUTELLA STICKY BUN
tahitian vanilla brioche, toasted hazelnut

PARISIAN PETIT PASTRIES
chef's selection of mini desserts

CROISSANT BREAD PUDDING
maple, candied walnuts, chantilly

🌀 BANANA TARTE TATIN 🌀
— +\$10 Enhancement —

\$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.