

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 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*