

ESTD 2023

# MARGAUX

BRASSERIE

## Hors d'oeuvres

### ESCARGOT VOL-AU-VENT 17

stuffed puff pastry, wine braised burgundy snails, parisian butter, mushroom velouté

### DUCK TURNOVER 19

duck confit, puff pastry, citrus lentil and watercress salad, cherry apricot gastrique, porcini dust

### MUSSELS FRITES 24

prince edward island steamed mussels, white wine, butter, fine herbs, lemon, frites

### TRUFFLED GOAT CHEESE GOUGÈRES 17

pate a choux, provence black summer truffle, whipped goat mascarpone, burnt honey butter, pistachio

### MÉNAGE À TROIS 16

french artichoke poichichade, nicoise olive tapenade, whipped garlic boursin, warm baguette

### TUNA TARTARE 25

sushi-grade ahi-tuna, avocado mousse, shaved egg yolk, arome ginger reduction, sesame seeds, pinenut crumbs

### OYSTERS MIGNONETTE 29

kumamoto oysters, cocktail sauce, cocktail verte, mignonette

### SNOW CRAB SHRIMP COCKTAIL 32

pacific snow crab claws, colossal gulf shrimp, espelette remoulade, cocktail verte

### SEAFOOD PLATTER 77

kumamoto oysters, alaskan snow crab claws, colossal gulf shrimp, accoutrements

## Charcuterie

### FROMAGE 18

selection of french cheese, grapes, assorted nuts

### TABLE CHARCUTERIE 38

chicken liver mousse, country pork pate, saucisson sausage, rotating french cheese, assorted nuts, radish, preserves, grapes

### COUNTRY PORK PATE 18

bacon wrapped, fig stuffed, shallot jam, cornichons, dijon

### CHICKEN LIVER MOUSSE 18

shallot jam, cornichons, dijon

## SOUP & SALADS

ADD PROTEIN: TUNA 10, SALMON 25, SHRIMP 11, CHICKEN 11

### FRENCH ONION SOUP 14

caramelized onion, herb crouton, gruyere

### NICOISE SALAD 16

mesclun mix, french beans, confit fingerlings, tomato, nicoise olives, soft-boiled egg, red onion, mustard vinaigrette

### BRASSERIE SALAD 11

field greens, marinated tomatoes, carrot, red onion, cucumber, champagne vinaigrette

### ASPARAGUS SALAD 14

sugar snap peas, arugula, frisee, cucumber, radish, mint dressing, micros

## Entrees

### HUDSON CANYON SCALLOPS 44

charred asparagus, sage beurre blanc, carrot puree

### HALIBUT MEUNIERE 42

dredged pacific halibut, french beans, lemon caper brown butter, toasted macadamia

### BOUILLABAISSE 43

sea scallops, halibut, colossal shrimp, mussels, saffron tomato broth, provençal rouille, grilled baguette

### ORA KING SALMON 39

tomato vierge, braised lentils, asparagus

### LOBSTER SALAD CROISSANT 34

maine lobster salad, bibb lettuce, fresh baked croissant

### PRIME STEAK FRITES 52

usda prime hangar steak, french fries, sauce foyot

### AU POIVRE FILET MIGNON 47

black pepper crusted filet medallions, potato purée, brandy peppercorn sauce

### GRILLED TRUMPET MUSHROOM 24

herbed farro, watercress, fennel, orange supreme, radish, pickled golden raisin, cherry reduction

### ORGANIC ROASTED CHICKEN 28

airline breast, madeira mushroom sauce, pomme puree, herb pistou

### ROYALE WITH CHEESE 19

hand-made burger, gruyere, shallot jam, bibb lettuce, tomato, cornichons, brioche bun

## SIDES

### FRENCH BREAD SERVICE 5

fresh baguette, whipped butter, maldon salt

### FRITES 9

black summer truffle aioli

### GRATIN DAUPHINOIS 12

sliced and layered yukon golds, parmesan, gruyere, cream, herbs

### BLISTERED GREEN BEANS 11

buttered string beans, espelette pepper, crushed almonds

## Desserts

### CRÈME BRÛLÉE 12

madagascar vanilla bean custard, caramelized sugar crust, seasonal fruit

### MINI ÉCLAIRS 12

espresso crème, hazelnut ganache, almond topping

### FIFTEEN-LAYER CREPE CAKE 12

sweet cream glacement, berry coulis

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## WINES by the glass

### SPARKLING AND CHAMPAGNE

**CHAMPAGNE**  
BILLECART-SALMON "1818"  
Brut, NV **25**

**SPARKLING**  
BOUVET-LADUBAY "BRUT EXCELLENCE"  
Crémant de Loire Brut, NV **13**

**SPARKLING ROSE**  
PIERRE SPARR  
Crémant d'Alsace Brut, NV **14**

**ZERO PROOF SPARKLING ROSE**  
JOSEPH LEITZ "EINS ZWEI ZERO"  
Rheingau, Germany NV **12**

### BLANC

**SAUVIGNON BLANC**  
CHAUMEAU BALLAND  
Sancerre, Loire Valley '22 **16**

**ECHO BAY**  
Marlborough, NZ '22 **9**

**RIESLING**  
DR. HERMANN "H"  
Mosel, Germany '22 **11**

**MUSCADET**  
DOMAINE MICHEL BREGON  
"SEVRE ET MAINE"  
Pays Nantais, Loire Valley '22 **15**

**PINOT GRIGIO**  
SCARPETTA  
Friuli-Venezia, Italy '22 **10**

**CHARDONNAY**  
DOMAINE VOCORET  
Chablis '22 **22**  
BOEN  
Central Coast, CA '20 **12**

**CHENIN BLANC**  
DOMAINE PICHOT "LES PEU MORIETTE"  
Vouvray, Loire Valley '20 **13**

### ROUGE

**GAMAY**  
DOMAINE MARCEL LAPIERRE  
"LÀ BEAUJOLAIS"  
Beaujolais '21/'22 **18**

**PINOT NOIR**  
LOUIS JADOT  
Burgundy '22 **15**

**GRENACHE**  
CHÂTEAU DE CAMPUGET "1753"  
Rhône Valley '22 **13**

**GRENACHE/SYRAH/MOURVEDRE**  
FAMILLE PERRIN "RESERVE"  
Côtes du Rhône '22 **9**

**MALBEC**  
CROCUS L'ATELIER  
Cohors '20 **12**

**MERLOT**  
CHÂTEAU DE PARENCHÈRE  
"CUVÉE RAPHAEL"  
Bordeaux '20 **15**

**CABERNET FRANC**  
MASON FOUCHER  
Chinon, Loire Valley '22 **12**

**CABERNET SAUVIGNON**  
FAR NIENTE "POST & BEAM"  
Napa Valley '22 **25**

### ROSE

CHÂTEAU DE CAMPUGET  
Rhône Valley '23 **9**



## COCKTAILS

### MARGAUX SIDECAR 14

Korbel Brandy, Cointreau, Fresh Lemon and  
Lime Juice, Simple Syrup

### THE WAY A BIRD SINGS-MONET 16

Rehorst Gin, Fruitful Apricot, Creme Violette, Fresh Lemon  
Juice, Simple Syrup

### PINEAPPLE ROYALE 15

Plantation Pineapple Rum, Dry Curacao, Heirloom Pineapple  
Amaro Acid Adjusted Pineapple Juice

### FRENCH MARTINI 17

Grey Goose Vodka, Fruitful Raspberry, Fresh Lemon Juice,  
Raspberry Preserves

### LEMON MERINGUE MARGARITA 18

Don Julio Blanco Tequila, Fresh Lime Juice,  
Meringue Syrup, Fruitful Cleminte

### SEINE OLD FASHIONED 18

Green River Bourbon, Orgeat Croissant, Angostura Bitters,  
Cherry Bitters, Smoked Mexican Cinnamon

### CREME BRULEE ESPRESSO MARTINI 19

Grey Goose Vodka, Good Land Coffee Liqueur, Espresso, Burnt  
Sugar Syrup, Creme Brulee Whip

### BOULEVARDIER 17

Woodford Reserve Bourbon, Campari, Sweet Vermouth

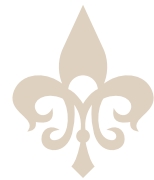
## ZERO PROOF MOCKTAILS

### SANS 75 13

Sans Junipre, Fresh Lemon Juice, Simple  
Syrup, Lyre's Classico Grande

### PHONY NEGRONI SBAGLIATO 13

Lyre's Italian Orange, Lyre's Aperitif Rosso,  
Lyre's Classico Grande



## BRUNCH COCKTAILS

### MADAME MARGAUX BLOODY 11

Tito's Homemade Vodka, House Made Bloody  
Mix, Grey Poupon Mustard

### BLOODY MARIA 12

Casamigos Jalapeno Tequila, House Made  
Bloody Mix

### JE T'AIME 16

Grey Goose Citron Vodka, Fruitful  
Raspberry, Fresh Lemon Juice, Simple Syrup

### AVEC FRAMBOISE 15

Sparkling Wine, Chambord

### SIDECAR DE PATISSERIE 19

D'usse Cognac, Good Land Orange Liqueur,  
Croissant Orgeat, Fresh Lemon Juice

## BEER MENU

<b>MILLER HIGH LIFE</b>	<b>5</b>	<b>CHOUFFE LA CHOUFFE</b>	<b>11</b>
<i>(THE CHAMPAGNE OF BEERS)</i>			
<b>KRONENBERG 1664</b>	<b>7</b>	<b>UNIBROUE LA FIN DU MONDE</b>	<b>9</b>
<b>CHIMAY BLUE GRANDE RESERVE</b>	<b>15</b>	<b>LINDEMAN'S FRAMBOISE</b>	<b>11</b>
<b>STELLA LIBERTE NA</b>	<b>6</b>		