



# MEET THE CHEFS BEHIND THE MENU

At Brasserie Margot, the culinary vision is spearheaded by Restaurant Executive Chef Jon Novak and Executive Pastry Chef Eric Snow, two incredible talents redefining French dining in the heart of Midtown Atlanta.

Chef Novak brings a refined yet approachable style shaped by decades of experience in Michelin-recommended restaurants and luxury hotels. He is known for blending classical French techniques with modern creativity, and his ingredient-driven menus celebrate seasonality, precision, and unexpected elegance.

Chef Snow, an expert in pastry with a global résumé, oversees Brasserie Margot's in-house pastry and bread program. From New York to Hawaii and now Atlanta, his work reflects a perfect balance of artistry and technique. Every dessert, croissant, and confection is crafted to make every moment a little sweeter.

Together, they have created a dining experience where every detail, from the first bite to the final course, is unforgettable.



RESTAURANT EXECUTIVE CHEF, JON NOVAK



EXECUTIVE PASTRY CHEF, ERIC SNOW























# MARGOT'S TABLE

Chef Jon Novak's menu at Brasserie Margot is grounded in classic French techniques and inspired by the essence of contemporary brasseries. Each dish combines refined flavours with seasonal ingredients, transporting you to the heart of Paris while adding a touch of playful indulgence.









#### FULL RESTAURANT BUYOUT

For a private buyout of Brasserie Margot, every detail, from the menu to the music, is customized for your occasion. Whether you're planning an intimate luncheon or an unforgettable evening soirée, our team will create a seamless experience tailored to your needs.

We offer options for live entertainment, floral décor, and curated menus. Let Brasserie Margot serve as the perfect backdrop for your next memorable gathering.

Capacity: 75 people

#### FOOD AND BEVERAGE MINIMUM

Lunch \$3000 | Dinner \$5500

All food and beverage is subject to 20% automatic gratuity and applicable taxes. Service fees, such as chefs, attendants, bartenders, and cashiers, are subject to sales tax. All fees and taxes do not count towards the minimum spend.

#### **VENUE FEE**

Monday - Friday Lunch \$1000 | Dinner \$2000

> Friday and Saturday Dinner \$2500







#### PRIVATE DINING ROOM

In Brasserie Margot's private dining room, enjoy an intimate and refined setting, ideal for everything from business lunches to every occasion.

Brasserie Margot can cater any event, offering customizable menus and curated floral arrangements, creating a truly personalized experience that is unmistakably Margot.

Capacity: 8 people

#### FOOD AND BEVERAGE MINIMUM

Based on selected menus

All food and beverage is subject to 20% automatic gratuity and applicable taxes. Service fees, such as chefs, attendants, bartenders, and cashiers, are subject to sales tax. All fees and taxes do not count towards the minimum spend.

#### **VENUE FEE**

Lunch \$100 | Dinner \$150

### LUNCH

Choose 2 Courses - \$35 (Appetizer and Entrée or Entrée and Dessert)

Choose 3 Courses - \$42 (Appetizer, Entrée and Dessert)

#### **APPETIZERS**

#### SOUPE À L'OIGNON

French onion soup, Gruyère cheese, baguette

#### BURRATA WITH FIG AND PECAN GASTRIQUE

Toasted bread, aged balsamic, tarragon

#### **GREEN SALAD**

Radishes, lemon vinaigrette

#### ENTRÉE

#### MARGOT BURGER

Double patty, American cheese, bacon, lettuce, tomato, charred red onions, pickles, Dijonnaise sauce

#### CROQUE MONSIEUR

Parisian style ham, truffle Béchamel sauce, cave-aged cheese

#### SALADE NIÇOISE

Confit tuna, tomatoes, potatoes, hard-boiled egg, green beans, black olives

#### **DESSERT**

#### BABA AU RHUM

Vanilla whipped cream, Diplomatico rum

#### MOUSSE AU CHOCOLATE

72% Araguani chocolate, vanilla crème









#### FIRST COURSE

Choose One

#### SALADE LYONNAISE

Bacon lardons, confit potatoes, mustard vinaigrette, poached eggs

#### FRENCH ONION SOUP

French onion soup, Gruyère cheese, baguette

#### SECOND COURSE

Choose One

#### CHICKEN CORDON BLEU

Yellow corn fricassée and Dijon beurre monte

#### STEAK FRITIES

7 oz sirloin, house frites, sauce périgueux

#### STEELHEAD TROUT

Sauce piperade and citrus gremolata

#### THIRD COURSE

Choose One

#### MOUSSE AU CHOCOLATE

72% Araguani chocolate, vanilla crème

#### **EXOTIC VACHERIN**

Mango – passion sorbet, vanilla parfait

#### RASPBERRY CLAFOUTIS

Egg custard, raspberry







#### FIRST COURSE

Choose One

#### FRENCH ONION SOUP

French onion soup, Gruyère cheese, baguette

#### TUNA CRUDO

Polynesian style, chilled coconut lime velouté, avocado mousse, forbidden rice

#### POACHED PEAR SALAD

Port wine poached pears, cranberries, toasted walnuts, buttermilk herb dressing

#### SECOND COURSE

Choose One

#### **RISOTTO**

Seasonal mushrooms, fines herbes

#### **VOL AU VENT**

Puff pastry, asparagus, Bearnaise, petite herb salad

#### TARTARE

Beef fillet, egg yolk, caper berry, cornichon, aged sherry vinaigrette

#### THIRD COURSE

Choose One

#### STRIPED BASS MEUNIÈRE

Local bass, pommes de terre écrasées, sauce Grenobloise

#### **BOEUF BOURGUIGNON**

Short rib, burgundy jus, root végétales, bacon lardon, pomme purée

#### **DUCK CONFIT**

Beluga lentils, grilled Georgia peaches, peach gastrique

#### FOURTH COURSE

Choose One

#### MINT PAVÉ

Mint chocolate chip ice cream, chocolate flourless cake, mint

#### **RED WINE TART**

Bordeaux, almond

#### PEACH - CHAMOMILE CRÈME BRÛLÉE

Peach jam, cornmeal sable





All priced at \$9 per canapé

Cone de Poisson Cru

**French Onion Soup Tartlette** 

**Anson Mill Johnny Cake with Caviar** 

Crispy Puffed Round with Spanish Boquerón and Caramelized Onion

**Short Rib Arancini with Black Garlic Aioli** 

Baguette Crostini with Jambon de Bayonne, Pickled Mustard Seed, Fresh Herbs

Bengali Style Chickpea Pakora with Black Truffle Yogurt Dip

**Chicken Wings Glazed with Pomegranate Molasses and Fresh Herbs** 







### FAMILY STYLE

#### FIRST COURSE

Choose One

Market Green Salad

Poached Pear Salad

French Onion Soup

Pomme Rösti, Crème Fraiche and Smoked Trout Roe

#### SECOND COURSE

Choose One

Bœuf Bourguignon with Red Wine Beef Jus

Porchetta with Olive Jus

Pan Seared Striped Bass with Local Citrus Glaze

Roasted Steelhead Trout with Sauce Piperade

Vadouvan Roasted Cauliflower with Pomegranate and Cilantro

Poulet Roti with Roasted Garlic Chicken Jus

Seasonal Vegetable Risotto

Ratatouille

#### **DESSERT COURSE**

Choose One

#### **MARJOLAINE**

Hazelnut dacquoise, buttercream, ganache

#### CRÈME CARAMEL

Bitter almond, tuile

#### STRAWBERRY TART

#### TARTE TATIN

Puff pastry, apple

#### **PROFITEROLES**

Crème pâtissière

#### SIDES

Choose Two

Grilled Asparagus

Pomme Purée

Pomme Aligot

Roasted Fingerling Potatoes with Crème Fraiche and Scallions

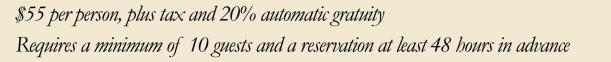
**Glazed Baby Carrots** 

Haricot Verts with Brown Butter and Almonds

French Fries

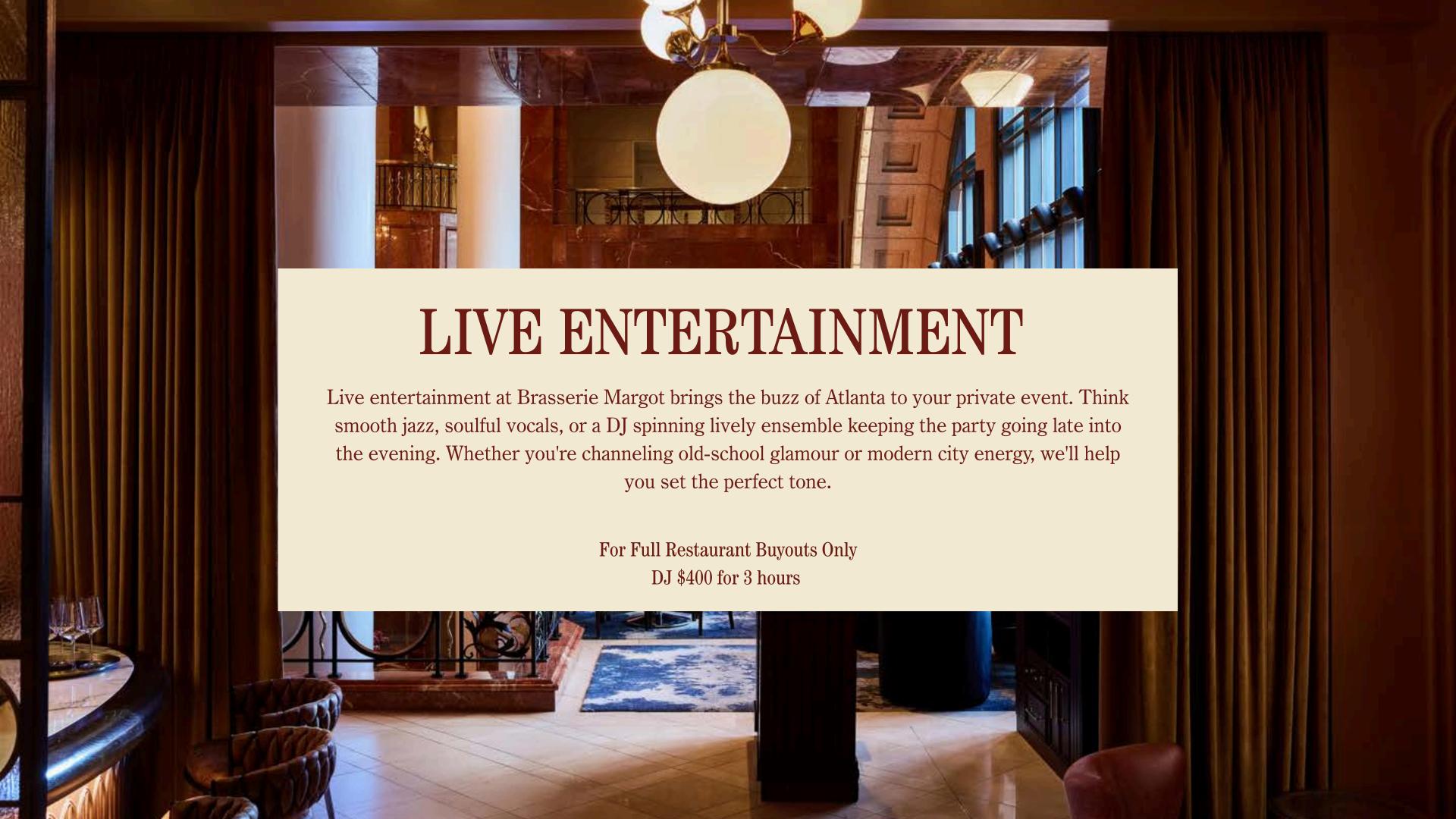
Garlic Sautéed Baby Spinach

Peas and Lardon











# LOCATION

Brasserie Margot is located on the third floor of Four Seasons Hotel Atlanta, where Midtown energy meets Parisian charm, just off the lobby at 75 14th Street NE.

# PARKING

Valet parking is available at the hotel's front drive.

For event inquiries about reserving the private dining room or full restaurant, please contact our Senior Catering Manager, Chaun Bunt at chaun.bunt@fourseasons.com

We look forward to welcoming you!



