



Brindille

Menu Prices — August 21, 2026

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Pour Commencer	
ITEM	PRICE
A Nage of White Asparagus from The Loire Valley Mousseline of orange, spring onion, brioche crumble and essence of sancerre.	\$23.00
Rich French Onion Soup Gratinée Scented With caraway, dill, sherry and gruyère cheese.	\$16.00
Brindille Steak Tartare With flavors of pickled onion, yellow and black mustard seeds and vibrant cauliflower, "sunny side up" quail egg, rye sh...	\$18.00
Chilled "Lady Chatterley" Oysters from Prince Edward Island Sorbet of champagne vinegar & french thyme liqueur, ruby red grapefruit, smoked trout roe, chervil, and pink peppercorns...	\$24.00
Seared Hudson Valley Foie Gras and Juniper Roasted Pineapple With rhubarb and pear friponnes, fragrant "pain d'epices", minus eight ice vinegar and "smoky" lapsang souchong tea gelé...	\$34.00
Oscietra Caviar from Russian Sturgeon Raised in Uruguay, presented with traditional garnishes.	\$65.00
Trofie Noodles "Carbonara" Bacon, parmesan cheese, butter, cream! Wilted frisee and a hen egg.	\$18.00
Springtime Rabbit Braised With zucchini, swiss chard and Bermuda onions with a fondue' of soft white corn polenta glazed with ashed goat cheese, r...	\$19.00
Crisp Belly of Berkshire Pork Salad of roquette, beauty heart radish and candied pecans with spaghetti squash, poached kishmish afghani "green" raisin...	\$16.00
Salad of Beautiful "Hoop House" Greens With Roquefort, honey roasted bosc pears and cracked hazelnuts, crisp seeded wafer, Fromage blanc, praline, and Banyuls...	\$17.00
Salsify Soup "Cappuccino" Shaved Italian white spring truffles and sweet garlic custard, sauté' of cellared winter root vegetables, crisp salsify...	\$15.00
Sea Scallops Naha Scented With vanilla bean, citrus and spices, caramelized Belgian endive, tangerines, pea shoots, and medjool date.	\$24.00
La Mer Et La Ferme	
ITEM	PRICE
Filet of Wild Alaskan Halibut With flavors of early spring, young carrots, sugar snap peas, buttered kohlrabi and celery, freshly juiced lemongrass ca...	\$45.00
European Dover Sole Meunière Roasted with "beurre noisette" almonds, Parisian potatoes and capers, celery root cream, fava beans, and crisp lemon chi...	\$61.00
"Half Pound" Classic Grilled French Prime Sirloin "Entrecôte" Steak "Frites" and Crisp Oignons Fines herbs and garlic beurre de baratte, shallots à la crème, green peppercorns and madeira.	\$35.00
Butter Poached Maine Lobster "Trompette de la mort" mushrooms, roasted Jerusalem artichokes, salpicon of golden beets, cauliflower purée, crustacean...	\$48.00
Whole Roasted Poussin "Baby Chicken" With fiddlehead ferns, "hen of the woods" mushrooms, cipollini onions, and roasted fennel.	\$31.00
Lacquered Aged Moulard Duck Breast With confit duck leg and braised red cabbage, hakurei turnips and leeks, preserved late winter cranberries, candied hone...	\$44.00
Roast Quail and Veal Sweetbreads Grilled spring onions, "back" bacon and wild boar sausage, bone marrow toast, white beech mushrooms, butternut squash, a...	\$41.00