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Brindille

Menu Prices — October 26, 2026

Brindille menu with prices in United States, updated April 2020: 19 items across 2 categories, prices from $15.00 to $65.00.

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Brindille Menu with Prices (United States)

Brindille menu with prices in United States, updated April 2020: 19 items across 2 categories, prices from $15.00 to $65.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/brindille

Menu categories: Pour Commencer · La Mer Et La Ferme

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**

ITEM	PRICE
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**