

We are so grateful for your support and friendship!

XOXO Love is Everything.

“If it ain’t French, it ain’t good; and the hell with that!”

“Paris is Heavenly...Everything about it satisfies everything in me.”

“People who love to eat are always the best people.”

~ *Julia Child* ~

“In the end...it is all about Love!”

“After Love, there is only cuisine.”

~ *Charlie Trotter* ~

Find Your Joy & United We Will Make It!

Brindille is now on RESY.com for all your reservation requests!

A service fee of 22% will be added to parties of 5 or more and to all Tasting Menus.

Some menu items may be unavailable due to circumstances beyond our control, availability, and sudden change of season.

Prices subject to change due to market volatility. Some restrictions apply to Tasting Menus.

Please advise server of any preferences or special dietary restrictions due to a food allergy or intolerance. We will do our best to accommodate requests, however, we are not a gluten, dairy or nut free environment.

\*Cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness.

To help offset rising costs and restrictions on our business, a 4% fee will be added to each guest check.

We appreciate your understanding. If you wish to have it removed, please tell your server.

Tour our website Brindille-Chicago.com or [brindillechicago@gmail.com](mailto:brindillechicago@gmail.com) to join our mailing list.

Each of you is important to us. If we do not leave you with that impression, please let us know. Merci!

Love and Spring is in the Air...Enjoy Chicago in Winter!

Les Hors d'oeuvres et Les Salades

<b>*Iced Bras d'Or Oysters from Nova Scotia</b>	<b>27</b>	<b>Chilled Mousse of Foie Gras and Rooibos Gelée</b>	<b>26</b>
Sorbet of Brittany Seaweed Cider Vinegar, Pink Grapefruit, Smoked Trout Roe, Pink Peppercorns and Lemon Oil		Compôte of Pineapple, Kumquat and Plantation Rum, Crusty Duck Fat Basted Country Bread "Surprise"	
<b>A Service of 30 Grams Sturgeon Caviar</b> , Sustainably Raised, Crumpets and Brioche, Quail Eggs, Crème Fraîche and Chives		<b>Woodland Mushroom Soup</b>	<b>18</b>
<b>Golden Osetra</b>	<b>205</b>	Glazed Cauliflower, Tarragon and Petit Basque	
<b>Beluga Hybrid Reserve</b>	<b>295</b>	<b>Rich Oyster and Truffle Bisque, Salmon Tartare</b>	<b>22</b>
<b>Kaluga Golden</b>	<b>130</b>	Brioche Croutons, Radish and Cappuccino Froth	
<b>*Seared Hudson Valley Foie Gras l'Hiver</b>	<b>45</b>	<b>Feuilleté of Brillat Savarin Triple Crème Cheese</b>	<b>26</b>
Tarte Tatin of Apple, Caramelized Onion, Date and Prune, Gelée of Green Almond Tea		Roasted Oyster Mushrooms and Pears, Roquette Leaves, Pomegranate and Date Vinegar	
<b>Bouquet of Gem Lettuce and Marinated Vibrant Beets</b>	<b>25</b>		
Roquefort, Candied Pecans and French Rosé Vinaigrette			

Les Plats

<b>*Berkshire Pork Chop, Grilled and Roasted with Delicata and Spaghetti Squash</b>	<b>42</b>
Pickled Mustard Seed and Crisp Brussels Sprouts	
<b>*Georges Bank Sea Scallops and "Hen of the Woods" Mushrooms</b>	<b>49</b>
Potato Purée Joël Robuchon, Buttered Kohlrabi, Apple Cider and Green Pumpkin Seeds	
<b>*Ora King Salmon, Black Trumpet Mushrooms and Beluga Lentils</b>	<b>58</b>
Butternut Squash, Beauty Heart Radish and Sunchokes, Matelote Sauce	
<b>*Grilled "Half Pound" Prime "Entrecôte" Sirloin Steak Classique "Au Poivre"</b>	<b>48</b>
Fondant of Marble Potatoes, Tomatoes and Crunchy Kale, Beurre Maître d'Hôtel, Green Peppercorns and Madeira	
<b>Braised Brisket of Beef and Celery Root Gratin Dauphinois</b>	<b>41</b>
Glazed Young Carrots and Scallions, Parsley and Chive Salad	
<b>*Lacquered Aged Moulard Duck Breast à l'Orange with Late Winter Root Vegetables</b>	<b>57</b>
Chestnuts, Tangerines and Saffron Cardamom Tuile	
<b>Breakfast for Dinner....</b>	<b>26</b>
Coddled Farm Egg, Goat Cheese and White Corn Fondue, Crisp Pork Belly, Anna Potato Cake and Maple Syrup, Granny Smith Apple and Pea Shoot Salad	
<b>Whole European Dover Sole Meunière with Flavors of <i>Julia Child, Paris and the Olympics!</i></b>	<b>MP</b>
Toasted Hazelnuts, Leeks, Candied Lemon and Mâche	

Plat d'Accompagnement

<b>Tarte Tatin</b>	<b>18</b>	<b>Marble Potatoes, Tomatoes and Kale</b>	<b>18</b>
<b>Shoestring Pommes Frites, Truffle Mayonnaise</b>	<b>20</b>	<b>Pain Au Lait Rolls, Crumpets or Duck Fat Basted Bread</b>	<b>7</b>
<b>A Sauté of Winter Mushrooms</b>	<b>22</b>	<b>Tranche of Foie Gras or Truffles <i>on anything</i></b>	<b>30</b>
<b>Potatoes Joël Robuchon</b>	<b>20</b>		

Custom Tasting Menus

5 Course / 8 Course \$155 / \$205 / Add Wine Pairing \$85 / \$125