



BRINDILLE

**BRINDILLE celebrates 1789 and French Restaurant Week...
July 10th-23rd, 2017**

To Enjoy at the Bar....or at your table...\$17.89 per person

Remue-moi Cocktail of Russian Standard Vodka, Pineau des Charentes, Dry Vermouth and Absinthe Rinse to pair with Oysters Brindille served two ways....

French Kiss Oyster served chilled with a Sorbet of French Thyme Liqueur and Champagne Vinegar, Pink Peppercorns and Smoked Ocean Trout Roe and...

Caraquet Oyster, Eggs Brouillés, Leeks, Pernod and Oscietra Caviar

French Restaurant Week Menu

For two persons with a selected bottle of wine...\$178.90

Gougères with a Demitasse of Asparagus and Broccoli Soup, White Beech Mushrooms, Brown Butter Brioche Croutons, Crisp Lacquered Bacon, Opal Basil and Fromage Blanc

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Steak Tartare scented with Rye, Horseradish and Mustard Greens, Sunny-side Up Quail Egg, Anchoïade, Pickled Bulb Onion, Black and Yellow Mustard Seeds

Or

Fondue of Local Goat Cheese and Young Artichoke Glazed with Eucalyptus Honey, Candied Niçoise Black Olive and Orange, Roquette and Crisp Feuilleté

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Split Roasted Fresh European Dover Sole Meunière, Toasted Almonds, Parisian Potatoes, Capers and Crisp Lemon Slices

Or

Baby Chicken "Poussin" with English Peas, Pleurotte Mushrooms and French Pancetta "Ventreche", Pomme Mousseline, Frothy Foie Gras and Madeira Cream

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Gâteau Basque, Macerated Strawberries and Rhubarb, Hibiscus Sorbet and Crème Fraiche

Or

Hazelnut Praline Profiterole, Lemon Confit, Raspberries and Milk Chocolate Ice Cream

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Mignardises and Frivolitie

Please...no substitutions or sharing or menu for this special promotion celebrating France in Chicago....Merci!