



BRINDILLE

BRINDILLE CELEBRATES JULIA CHILD AND HER LOVE OF FRENCH CUISINE WITH A SIX COURSE TASTING MENU FEATURING DISHES INSPIRED BY HER WORDS

TUESDAY, MARCH 22 – SATURDAY, APRIL 9

“People who love to eat are always the best people.”
“Find something you are passionate about and keep tremendously interested in it.”
“I think every woman should have a blowtorch.”

THE MENU

FIRST COURSE

“If you are afraid of butter, use cream.”
Onion cream, dill and osetra caviar

SECOND COURSE

“Once you have mastered a technique, you hardly need to look at a recipe again.”
Tarte tatin of apples, potatoes, caramelized onions, bacon and truffle

THIRD COURSE

“I was thirty-two when I started cooking: up until then I just ate”
Filet of dover sole meunière

FOURTH COURSE

**“I want less processed food, I don’t like it at all. Instead,
I want lots of fresh food and lots of people cooking it.”**
Lacquered aged moulard duck breast and foie gras à l’orange

FIFTH COURSE

“It behooves us to choose eggs carefully and treat them right.”
Warm baked cherry and almond clafoutis, crème Chantilly

SIXTH COURSE

**“Non-cooks think it’s silly to invest two hours work for two minutes enjoyment;
but if cooking is evanescent, well, so is the ballet.”**
La reine de saba: the Queen of Sheba cake

PRICING

\$135 per person – with wine pairings: \$200