

# Father's Day at Jacques' Brasserie

## Starters

<b>Onion Soup Gratinée</b>	11.00
<b>Lobster Bisque*</b>	11.00
<b>Oysters**</b> <i>Half Dozen</i> 18.00 <i>Dozen</i> 35.00	
Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce	
<b>Escargots de Bourgogne*</b>	19.50
Snails from the Vineyards of Burgundy with Garlic-Herb Butter	
<b>Trio of Norwegian Salmon*</b>	18.50
House-Dill Cured, Smoked and Rillettes with Salmon Caviar, Capers	
<b>Chive Crêpe Stuffed with Duxelle of Wild Mushrooms*</b>	17.95
Tomato Concassé, Madeira Sauce	
<b>Warm Asparagus*</b>	18.00
On Virginia Country Ham, Cheese Medley, Quail Egg*	
<b>A House Delicacy: Braised Wagyu Beef Cheeks*</b>	18.95
Wild Mushrooms, Sherry Wine Sauce	
<b>Chilled Coquille of Seafood**</b>	20.95
Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce	

## Salads

<b>Organic Mesclun Salad, Garden Crudités</b>	10.50
Vinaigrette Maison	
<b>Caesar Salad*</b>	13.50
Anchovies, Quail Egg	
<b>Roquefort Cheese Salad</b>	13.50

### SIDES 10.00

<i>Brasserie Pommes Frites</i>
<i>Roasted Herb Potatoes*</i>
<i>Haricots Verts*</i>
<i>Sautéed Mushroom Medley*</i>

## Desserts

<b>Selection from the Dessert Menu</b>	11.00
<b>Assorted Hot Soufflés*</b>	13.75

**Please order at the beginning of your meal.**

## Main Courses

<b>Sautéed Rainbow Trout Filets*</b>	27.50
Toasted Almonds, Garden Vegetables, Lemon Brown Butter	
<b>Grilled Norwegian Salmon*</b>	27.95
Béarnaise Sauce, Garden Vegetables	
<b>Murray's Grilled Organic Chicken Breast*</b>	26.95
Mushrooms, Fresh Thyme, Garden Vegetables	
<b>Classic Beef Bourguignon*</b>	29.50
Organic Vegetables, Red Wine Sauce	
<b>Marcho Farms Veal Scaloppini*</b>	30.95
Virginia Ham, Wild Mushrooms, Crème Sauce	
<b>Medallions of Creekstone Farms Natural Beef Tenderloin**</b>	33.95
Béarnaise Sauce, Seasonal Vegetables	
<b>Jumbo Lump Crab Cake</b> 7oz	35.95
Remoulade Sauce, Brasserie Pommes Frites or Garden Salad	

## Brunch Specials

<b>Maine Lobster Omelette*</b>	26.00
Two Organic Farm Fresh Eggs, Garden Herbs, Roasted Russet Potatoes, Garden Niçoise Vegetables	
<b>Creekstone Farms Natural**</b>	
<b>Filet Mignon Benedict</b>	30.00
Two Organic Poached Eggs, Brioche Toast, Béarnaise Sauce, Roasted Russett Potatoes, Seasonal Vegetables	
<b>Crab Cake Benedict</b>	31.00
Herb Seasoned Jumbo Lump Crab Meat, Two Local Poached Eggs, Hollandaise Sauce, Roasted Russet Potatoes, Garden Niçoise Vegetables	

Served from 11:30 AM - 3:00 PM

\* **Gluten free item**

\* These items may contain raw or undercooked ingredients or may be served undercooked. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.