Jather's Day at Jacques' BrasserieStartersMain Courses

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

<i>Organic Mesclun Salad, Garden Crudités</i> Vinaigrette Maison	10.50
<i>Caesar Salad*</i> Anchovies, Quail Egg	13.50
Roquefort Cheese Salad	13.50
SIDES 10.00	
Brasserie Pommes Frites	
Roasted Herb Potatoes*	
Haricots Verts*	
Sautéed Mushroom Medley [*]	

Desserts

Selection from the Dessert Menu	11.00
Assorted Hot Soufflés*	13.75

Please order at the beginning of your meal.

<i>Sautéed Rainbow Trout Filets</i> * Toasted Almonds, Garden Vegetables, Lemon Brown Butter	27.50
<i>Grilled Norwegian Salmon</i> * Béarnaise Sauce, Garden Vegetables	27.95
<i>Murray's Grilled Organic</i> <i>Chicken Breast</i> [*] Mushrooms, Fresh Thyme, Garden Veget	26.95 tables
<i>Classic Beef Bourguignon</i> * Organic Vegetables, Red Wine Sauce	29.50
<i>Marcho Farms Veal Scaloppini</i> * Virginia Ham, Wild Mushrooms, Crème	30.95 Sauce
<i>Medallions of Creekstone Farms</i> <i>Natural Beef Tenderloin**</i> Béarnaise Sauce, Seasonal Vegetables	33.95

Brunch Specials

Maine Lobster Omelette * 26.00 Two Organic Farm Fresh Eggs, Garden Herbs, Roasted Russet Potatoes, Garden Niçoise Vegetables

Creekstone Farms Natural** Filet Mignon Benedict 30.00

Two Organic Poached Eggs, Brioche Toast, Béarnaise Sauce, Roasted Russett Potatoes, Seasonal 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.