

Jacques' Brasserie

Starters

Onion Soup Gratinée	12.00
Lobster Bisque*	12.00
Oysters** <i>Half Dozen</i> 19.95 <i>Dozen</i> 36.95	
Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce	
Escargots de Bourgogne*	21.50
Snails from the Vineyards of Burgundy with Garlic-Herb Butter	
Maine Rope Mussels*	19.95
With Garlic-Herb Butter	
Trio of Norwegian Salmon*	21.95
House-Dill Cured, Smoked and Rillettes with Salmon Caviar, Capers	
Chive Crêpe Stuffed with Duxelle of Wild Mushrooms*	20.25
Tomato Concassé, Truffle Sauce	
Boudin Blanc*	21.50
Boudin Blanc, Toulouse Sausage, Bacon Wrapped Scallop on White Beans	
A House Delicacy: Braised Wagyu Beef Cheeks*	22.95
Wild Mushrooms, Sherry Wine Sauce	
Chilled Coquille of Seafood**	22.95
Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce	

Salads

Organic Mesclun Salad, Garden Crudités	12.00
Vinaigrette Maison	
Caesar Salad	15.50
Cheese Medley, Anchovies, Garlic Croutons	
Roquefort Cheese Salad	15.95

Brasserie Burger

Chef Jacques' Creekstone Farms Hand-Cut Filet Mignon Burger*	22.95
Gruyère Cheese, Caramelized Onions, Brasserie Pommes Frites <i>Add Nueske's Bacon</i> 2.00	

SIDES 11.00

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

Desserts

Selection from the Dessert Menu	12.00
Assorted Hot Soufflés*	14.95

Please order at the beginning of your meal.

<i>Julius Meinl Coffee</i>	5.00
<i>Harney and Sons Fine Teas</i>	6.00

Main Courses

Sautéed Rainbow Trout Filets*	30.50
Toasted Almonds, Garden Vegetables, Lemon Brown Butter	
Grilled Norwegian Salmon*	30.95
Garden Vegetables, Beurre Blanc Sauce	
Papa's Bouillabaisse*	34.95
Fish and Shellfish in an Aromatic Saffron Broth	
Murray's Grilled Organic Chicken Breast*	29.95
Mushrooms, Fresh Thyme, Garden Vegetables	
Classic Beef Bourguignon*	33.50
Organic Vegetables, Red Wine Sauce	
½ Maine Lobster and Haricots Verts Salad*	31.50
House-Made Vanilla Vinaigrette	
Marcho Farms Veal Scaloppini*	34.95
Virginia Ham, Wild Mushrooms, Crème Sauce	
Seafood Pasta	31.95
Shrimp and Scallops, Angel Hair Pasta, Saffron Lobster Sauce	
Medallions of Creekstone Farms Natural Beef Tenderloin**	39.50
Béarnaise Sauce, Seasonal Vegetables	

Dinner Specials

WEDNESDAY

Maine Rope Mussels	28.95
White Wine Broth, Shallots, Pomme Frites	

THURSDAY

Veal Cordon Bleu*	34.50
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce	

FRIDAY

Classic Lobster Thermidor*	43.95
1½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables	

SATURDAY

Steak au Poivre*	47.50
Creekstone Farms Black Pepper-Crusted New York Strip Steak, Bordelaise Sauce, Garden Vegetables, Brasserie Pommes Frites	

SUNDAY

Grilled Shrimp Provençal	32.95
Garlic-Garden Herb Butter, Barley Risotto, Crispy Leeks, Garden Vegetables	

* **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.

