

# Jacques' Brasserie

## Starters

Onion Soup Gratinée	12.00
Lobster Bisque *	12.00
Oysters ** Half Dozen 19.95 Dozen 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 Mushroom *	20.25
Tomato Concassé, Truffle Sauce	
Warm Asparagus*	
On Virginia Country Ham, Cheese Medley	19.25
A House Delicacy: Braised Wagyu Beef Cheeks *	22.95
Wild Mushrooms, Sherry Wine Sauce	
Chilled Coquille of Seafood **	
Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce	22.95

## Salads

Organic Mesclun Salad, Garden Crudités Vinaigrette Maison	12.00
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 Add Nueske's Bacon 2.00	
Add Rougié Foie Gras 15.00	

### Sides \*\* 11.00

Brasserie Pommes Frites | Roasted Herb Potatoes | Haricots Verts\*  
Sautéed Mushroom Medley\* | Spaetzles

## Desserts

Selection from the Dessert Menu	12.00
Assorted Hot Soufflés*	14.95

Please order at the beginning of your meal.

Julius Meinl Coffee	5.00
Harney and Sons Fine Teas	6.00

## Main Courses

Sautéed Rainbow Trout Filets * Toasted Almonds, Garden Vegetables, Lemon Brown Butter	31.50
Grilled Norwegian Salmon * Garden Vegetables, Beurre Blanc Sauce	32.95
Papa's Bouillabaisse* Fish and Shellfish in an Aromatic Saffron Broth	35.95
Murray's Grilled Organic Chicken Breast* Mushrooms, Fresh Thyme, Garden Vegetables	31.50
Classic Beef Bourguignon* Organic Vegetables, Red Wine Sauce, Spaetzles	34.50
½ Maine Lobster and Haricots Verts Salad* House-Made Vanilla Vinaigrette	35.95
Marcho Farms Veal Scaloppini* Virginia Ham, Wild Mushrooms, Crème Sauce, Spaetzles	35.95
Seafood Pasta Shrimp and Scallops, Angel Hair Pasta, Saffron Lobster Sauce	33.50
Medallions of Creekstone Farms Natural Beef Tenderloin** Béarnaise Sauce, Seasonal Vegetables	39.95
Jumbo Lump Crab Cake Remoulade Sauce, Brasserie Pommes Frites or Garden Salad	44.95

## Dinner Specials

### WEDNESDAY

Maine Rope Mussels 29.95  
White Wine Broth, Shallots, Pommes Frites

### THURSDAY

Veal Cordon Bleu\* 37.00  
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce

### FRIDAY

Classic Lobster Thermidor\* 45.95  
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

Sauteed Shrimp and Scallops Provençal 38.00  
Garlic-Garden Herb Butter, Niçoise, 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.

