

# Jacques' Brasserie

## Menu Expérience for Thanksgiving 2022

Chef Jacques' Amuse-Bouche

### Appetizers

#### **Le Bisque de Homard**

Lobster bisque 12.00\*

#### **La Gratinée des Halles**

Onion soup gratinée 12.00

#### **La Cassolette de Joes de Boeuf**

A house delicacy: braised Wagyu beef cheeks, wild mushrooms, sherry wine sauce 24.95\*

#### **Le Boudin Blanc\***

Toulouse Sausage, Bacon Wrapped Scallop on White Beans 23.95

#### **Une Crêpe à la Ciboulette\***

Chive crêpe stuffed with duxelle of wild mushrooms, tomato concassé, truffle sauce 22.95

#### **\*Trio de Saumons**

Norwegian salmon: house dill cured, smoked, rillettes with salmon caviar, capers 24.95

#### **Les Huitres Chaudes ou Froides\***

Half dozen oysters – cold with sauce mignonette, hot with Béarnaise sauce 24.50\*

#### **Les Escargots de Bourgogne**

Half dozen snails from the vineyards of Burgundy with garlic and herb butter 24.50\*

### Salads

#### **La Salade de L'Auberge**

Organic mesclun salad, crudités, vinaigrette Maison 12.00

#### **La Salade Composée au Roquefort**

Roquefort cheese salad 19.95\*

#### **La Salade Caesar**

Caesar salad 19.50

\*These items may contain raw or undercooked ingredients or may be served undercooked.

Consuming raw or undercooked meat or eggs may increase the risk of foodborne illness. Gluten free \*

### Entrees

#### **Le Dindonneau Rôti de la Ferme**

Roasted Whiffletrees organic turkey, chestnut stuffing, giblet gravy, cranberry relish 48.95

#### **Les Filets de Truite\***

Rainbow trout filets, mushrooms, crabmeat, toasted almonds 52.95

#### **La Matelote de Poissons et Crustacés**

Sea bass, salmon, shrimp, scallops, lobster, Cognac lobster sauce 54.95\*

#### **La Sole de La Manche\***

Dover sole sautéed with lobster, mushrooms, tomato concassé 58.95

#### **Le Homard du Maine**

Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 59.95\*

#### **Les Escalopes de Veau\***

Veal scaloppini, Virginia ham, crabmeat, mushrooms, crème sauce, spaetzels 57.95

#### **Les Deux Tournedos\***

Creekstone Farms Natural beef tenderloins, mushrooms, Béarnaise sauce 59.95\*

#### **Carré d'Agneau**

Rack of lamb, herbs de Provence, seasonal vegetables, thyme sauce 61.95\*

#### **Le Sauté Gourmandise Papa Ernest**

Medallions of beef, veal & lamb chop, roasted half Maine lobster tail, Truffle Sauce 62.50

### Desserts

Selections from our dessert menu

Our assorted hot soufflés

Grand Marnier, Chocolate, Raspberry 14.95\*

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

Juliu Meinl Coffee Service 5.00

Harney and Sons Fine Teas Service 6.00

**Please inform your server of any dietary restrictions.**

**Happy Thanksgiving to All et Bon Appétit**