

Jacques' Brasserie

Le Menu Expérience du Réveillon 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 Gratin de Saint Jacques

Gratin of bay scallops and shitake
Mushrooms, Creamy lobster sauce 22.95

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 undercook ingredients or may be served undercooked.

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

Entrees

Le Saumon Soufflé

Norwegian salmon & seabass mousse, wilted garden spinach, garden herbs, beurre rouge sauce 54.95*

Les Filets de Truite

Rainbow trout filets, mushrooms, crabmeat,
toasted almonds 52.95*

La Sole de La Manche

Dover sole sautéed with lobster, mushrooms,
tomato concassé 58.95*

Le Homard Thermidor

1½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables 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

Le Filet de Boeuf Encroûte Wellington, Périgourdine
Beef Wellington with Truffle and Madeira sauce

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 Meinel Coffee Service 5.00

Harney and Sons Fine Teas Service 6.00

Please inform your server of any dietary restrictions.

Happy New Year et Bon Appétit to all