

Jacques' Brasserie

Le Menu Expérience de la Saint Valentin 2023

Chef Jacques' Amuse-Bouche

Appetizers

Le Bisque de Homard

Lobster bisque 14.95*

La Gratinée des Halles

Onion soup gratinée 14.00

La Cassolette de Joints de Boeuf

A house delicacy: braised Wagyu beef cheeks, wild mushrooms, sherry wine sauce 25.95*

Martini de Homard du Maine

Maine Lobster martini, Vodka infused sour crème, Osetra Caviar 26.95

Le Gratin de Saint Jacques

Gratin of Chesapeake Bay scallops, Shitake mushrooms, smoked Trout caviar, creamy lobster sauce 26.95*

Une Crêpe à la Ciboulette

Chive crêpe stuffed with duxelle of wild mushrooms, tomato concassé, truffle sauce 23.95*

Quenelles de Brochet

Black truffled pike Quenelles, Sauce Nantua 22.50*

Les Huitres Chaudes ou Froides*

Half dozen oysters – cold with sauce mignonette, hot with Béarnaise sauce 25.50*

Les Escargots de Bourgogne

Half dozen snails from the vineyards of Burgundy with garlic and herb butter 25.95*

L'Escalope de foie Gras de Canard

Rougié duck foie gras sautéed on brioche with orange duck sauce 26.50*

Salads

La Salade de L'Auberge

Organic mesclun salad, crudités, vinaigrette Maison 13.50

La Salade Composée au Roquefort

Roquefort cheese salad 20.95*

La Salade Caesar

Caesar salad 20.50

Entrees

Le Bar en Croûte

Mediterranean seabass, Norwegian salmon mousse, wilted garden spinach, wrapped in puff pastry, beurre rouge sauce 57.95*

La Matelote de Poissons et Crustacés

Maine Lobster, Carolina Shrimp Maine Diver Scallops, crabmeat, white lobster sauce 62.95*

La Sole de La Manche

Dover sole sautéed with lobster, mushrooms, tomato concassé 63.95*

Le Homard du Maine

Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 64.95*

Les Escalopes de Veau

Marcho Farms veal scaloppini, crabmeat, Virginia ham, mushroom cream sauce 62.95*

***Les Deux Tournedos**

Creekstone Farms natural beef tenderloins, mushrooms, Béarnaise sauce 64.95*

***Carré d'Agneau**

Rack of lamb, herbs de Provence, seasonal vegetables, thyme sauce 67.25

***Le Filet de Boeuf Encroûte Wellington, Périgourdine**

Beef Wellington with Truffle and Madeira sauce 69.95

***Chateaubriand de L'Auberge for Two Classic**

Chateaubriand, wild mushrooms, seasonal vegetables, haricot verts, roasted potatoes, Béarnaise and Truffle sauce* (for Two) 148.95

Desserts

Selections from our dessert menu

Our assorted hot soufflés

Grand Marnier, Chocolate, Raspberry 14.95*

Please order at the beginning of your meal.

Julius Meinl Coffee Service 5.00

Harney & Sons Fine Tea Service 6.00

Please inform your server of any dietary restrictions.

*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*

Happy Valentine's Day

Jacques' Brasserie

Specialty Featured Bottled Beer

Kronenbourg Lager | Obernai, France | 9

Orval Trappist Ale | Villers-devant, Belgium | 14

Bavarian Pils | Aying, Germany | 9

Erdinger Dunkel Dark Ale | Bavarian, Germany | 10

Draught Beer

Papa's Pilsner

Lost Rhino Brewing | Ashburn, VA | 8

Stella Artois Belgium | 8

Face Plant IPA

Lost Rhino Brewing | Ashburn, VA | 8

Toasted Lager

Lost Barrel Brewing | Middleburg, VA | 8

Hazy IPA

Lost Rhino Brewing | Ashburn, VA | 8

Goose Island Bourbon County Imperial Stout

Age in Bourbon Barrels | Chicago Illinois | 10

Spirit-Free

Sage Cranberry Soda | 9

Saint-Tropez Punch | 9

Guava, Pineapple, Fever-Tree Club Soda

Lemon Mint Sweet Tea | 7

Virgil's "Micro-Brewed" Cream Soda | 8

Dominion Root Beer | 7

Hot Cider 8

Garnished with a Cinnamon stick and orange wedge

Specialty Seasonal Cocktails

L'Apéritif du Patron (House Aperitif) | 14
Crémant d'Alsace, Framboise, Chambord, Raspberry

La Canton Royal | 16

Crémant d'Alsace,

Domaine de Canton French Ginger Liqueur

Mistletoe Margarita | 18

Hornitos Reposado Tequila, Cointreau, Coconut Syrup,
Fresh Lime Juice

Jacques' Aperol and Gin Cocktail | 17

Tanqueray 10 Gin, Aperol, Triple Sec, Fresh Lime Juice

Papa's Le Picon Bière (Amer Siedel) | 14

Kronenbourg Beer, Amer Picon, Lemon

The Great Falls Manhattan | 18

Woodford Reserve Bourbon,

Dolin Rouge Sweet Vermouth, Orange Bitters

Night Fall in Great Falls | 18

Myers's Dark Rum, Domaine De Canton, French-Ginger
Liqueur, Fresh Lime Juice

Papa's Le Vin Chaud (Hot Spiced Mulled Wine) | 17

Red Wine, Cognac, Cloves, Cinnamon, Orange

Cidre Chaud aux Epices (Spiced Virginia Cider) | 16

Myers Dark Rum, Virginia Cider, Brown Sugar,
Cinnamon, Lemon, Orange

LeCapa' laSauge (SageCapeCod) | 17

Grey Goose Vodka, Cranberry, Sage, Honey

Passion Fruit Martini | 18

Belvedere Vodka, Cointreau, Passion Fruit Purée

La Feuille d'Érable (Maple Leaf) | 17

Maker's Mark Bourbon, Thyme, Maple Syrup, Lemon

Welcome to Jacques' Brasserie

The menu and decor at Jacques' Brasserie are a special tribute to my father, François Heringer, who opened the original Chez François in Washington D.C. in 1954. Many of the recipes I use here at the brasserie come from a notebook of handwritten recipes my father brought with him when he first moved from France to the United States. The dining room is furnished with hand-painted, ceramic-topped tables that Papa had built, in the Alsatian style many years ago. The copper on the walls comes from my father's vast collection of traditional copperware and the wall behind the banquette and Jacques' Bar Rouge are upholstered in red paisley fabric that my father purchased in large bolts on a trip back to France. These items are part of my family's heritage and the legacy of L'Auberge Chez François.

**My wish is for you to experience the best of traditional Alsatian cuisine
on your next visit to Jacques' Brasserie.**

Chef Jacques Haeringer