

# 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 Joes 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 Hearinger, 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**