

# Jacques' Brasserie

## Le Menu de La Fête des Pères 2023

### Appetizers

#### **Le bisque de homard \***

Lobster bisque 12.00

#### **La gratinée des halles**

Onion soup gratinée 12.00

#### **La cassolette de joues de bœuf\***

A house delicacy: braised Wagyu beef cheeks, wild mushrooms, sherry wine sauce 26.95

#### **Les Betteraves d'Or\* (v)**

Golden Beet Tartare, Vinaigrette Maison, Capers, Chives 24.95

#### **Les Asperges Vertes\***

Warm asparagus on Virginia country ham, cheese medley 24.95

#### **Une crêpe à la ciboulette\***

Chive crêpe stuffed with duxelle of wild mushrooms, tomato concassé, truffle sauce 21.95

#### **La Coquille de Crustacés\***

Shrimp, crabmeat, lobster, scallops, salmon, herb remoulade sauce 25.95

#### **Trio de saumons\***

Norwegian salmon: house dill cured, smoked, rillettes with salmon caviar, capers 23.95

#### **Les huitres chaudes ou froides\*\***

Half dozen oysters – cold with sauce mignonette, hot with Béarnaise sauce 24.95

#### **Les escargots de Bourgogne\***

Half dozen snails from the vineyards of Burgundy with garlic and herb butter 24.95

#### **L'Escalope de foie Gras de Canard\***

Rougié duck foie gras sautéed on brioche with orange duck sauce 26.95

### 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

Please inform your server of any dietary restrictions.

\*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 \**

### Entrées

#### **Le Bourguignon de Champignons\* (v)**

Wild Mushrooms, Pearl Onions, Shallots, Spaetzles, Burgundy Wine Sauce 56.95

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

Rainbow trout filets, mushrooms, crabmeat, toasted almonds 56.95

#### **La sole de La Manche\***

Dover sole sautéed with lobster, mushrooms, tomato concassé 61.95

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

Mediterranean Sea Bass, Norwegian Salmon, Maine Lobster, Carolina Shrimp, Maine Diver Scallops, crabmeat, white lobster sauce 63.95

#### **Papa's Traditional Bouillabaisse\***

Fresh fish and shellfish medley, saffron broth 62.9\*

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

Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 60.95

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

Marcho Farms Veal scaloppini, crabmeat, Virginia ham, mushroom creme sauce 59.95

#### **Les deux tournedos\*\***

Creekstone Farms Natural beef tenderloins, mushrooms, Béarnaise sauce 61.95

#### **Carré d'agneau\***

Rack of lamb, herbs de Provence, seasonal vegetables, thyme sauce 63.95

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

Medallions of beef, veal & lamb chop, roasted Half Maine lobster tail 66.50

#### **Chateaubriand de L'Auberge for Two \*\***

Chateaubriand alongside a medley of vegetables and roasted potatoes, served with béarnaise and truffle sauce (for two) 147.00

### 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 and Sons Fine Teas Service 6.00

## Happy Father's Day