

Jacques' Brasserie

Menu Expérience for Thanksgiving 2023

Chef Jacques' Amuse-Bouche

Appetizers

Le Bisque de Homard

Lobster bisque 14.00*

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 26.95*

Les Betteraves d'Or* (v) 26.95

Golden Beet Tartare, Vinaigrette Maison, Capers, Chives

Le Boudin Blanc*

Toulouse Sausage, Bacon Wrapped Scallop on White Beans 26.95

Une Crêpe à la Ciboulette*

Chive crêpe stuffed with duxelle of wild mushrooms, tomato concassé, truffle sauce 25.95

***Trio de Saumons**

Norwegian salmon: house dill cured, smoked, rillettes with salmon caviar, capers 27.95

Les Huitres Chaudes ou Froides*

Half dozen oysters – cold with sauce mignonette, hot with Béarnaise sauce 26.50*

Les Escargots de Bourgogne

Half dozen snails from the vineyards of Burgundy with garlic and herb butter 26.50*

Salads

La Salade de L'Auberge

Organic mesclun salad, crudités, vinaigrette Maison 13.00

La Salade Composée au Roquefort

Roquefort cheese salad 20.95*

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 Dindonneau Rôti de la Ferme

Roasted Whiffletrees organic turkey, chestnut stuffing, giblet gravy, cranberry relish 50.95

Les Filets de Truite*

Rainbow trout filets, mushrooms, crabmeat, toasted almonds 54.95

La Matelote de Poissons et Crustacés

Sea bass, salmon, shrimp, scallops, lobster, Cognac lobster sauce 56.95*

Le Ragout de Champignons Sauvages* (v)

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

La Sole de La Manche*

Dover sole sautéed with lobster, mushrooms, tomato concassé 60.95

Le Homard du Maine

Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 61.95*

Les Escalopes de Veau*

Veal scaloppini, Virginia ham, crabmeat, mushrooms, crème sauce, spaetzels 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, Truffle Sauce 64.50

L'assiette de Gibier du Chasseur 64.50**

Hunter's Duo- Red Deer Chop, Quail Stuffed with Duck Mousse, Roebuck Sauce

Desserts

Selections from our dessert menu

Our assorted hot soufflés

Grand Marnier, Chocolate, Raspberry 15.95*

Please order at the beginning of your meal.

Juliu Mehl 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

Jacques' Brasserie

Specialty Featured Bottled Beer

Kronenbourg Lager | Obernai, France | 9

Orval Trappist Ale | Villers-devant, Belgium | 14

Bavarian Pils | Aying, Germany | 9

Brasserie Thiriez Amber Ale | Esquelbecq, France | 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

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

Specialty Seasonal Cocktails

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

Les Larmes de

Persephone (Persephone's Tears) | 16

Crémant d'Alsace, Cointreau, Pomegranate Juice

Ocean Memories | 18

Hornitos Reposado Tequila, St-Germain Elder Flower Liqueur, Blue Curacao, Lime Juice

Harvest Moon | 17

Bombay 'Sapphire' Gin, AllSpice, Fever Tree Tonic Water

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

Sparkling Spiced Poire and Ginger Cocktail | 18

Captain Morgan Spiced Rum, Pear Juice, Fever-Tree Ginger Beer, Q Sparkling Water

Pomerita | 18

Hornitos Reposado Tequila, Cointreau, Pomegranate Juice, Fresh Lime Juice

La Belle Deneuve | 17

Tanqueray 10 Gin, Pear Port, Lemon

Le Cap a' la Sauge (Sage Cape Cod) | 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