

Jacques' Brasserie

Menu Experience du Réveillon de Noël 2023

Chef Jacques' Amuse-Bouche

Appetizers

Le Bisque de Homard

Lobster bisque 15.50*

La Gratinée des Halles

Onion soup gratinée 15.50

La Cassolette de Joes de Boeuf

A house delicacy: braised Wagyu beef cheeks, wild mushrooms, sherry wine sauce 30.95*

Le Gratin de Saint Jacques

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

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 29.95

Trio de Saumons*

Norwegian salmon: house dill cured, smoked, rillettes with salmon caviar, capers 30.95

Les Huitres Chaudes ou Froides*

Half dozen oysters – cold with sauce mignonette, hot with Béarnaise sauce 32.95*

Les Escargots de Bourgogne

Half dozen snails from the vineyards of Burgundy with garlic and herb butter 32.95*

Salads

La Salade de L'Auberge

Organic mesclun salad, crudités, vinaigrette Maison 15.00

La Salade Composée au Roquefort

Roquefort cheese salad 25.95*

La Salade Caesar

Caesar salad 24.50

*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

Les Filets de Truite

Rainbow trout filets, mushrooms, crabmeat, toasted almonds 60.95*

Le Saumon dans sa robe Croustillante*

Norwegian salmon, sea bass mousse, spinach, puff pastry, lobster sauce 62.95*

La Sole de La Manche

Dover sole sautéed with lobster, mushrooms, tomato concassé 66.95*

Le Homard du Maine*

Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 69.95*

Les Escalopes de Veau*

Veal scaloppini, Virginia ham, crabmeat, mushrooms, crème sauce, spaetzels 64.95

Les Deux Tournedos*

Creekstone Farms Natural beef tenderloins, mushrooms, Béarnaise sauce 67.95*

Carré d'Agneau

Rack of lamb, herbs de Provence, seasonal vegetables, thyme sauce 73.50*

L'assiette de Gibier du Chasseur*

Hunter's Duo- Red Deer Chop, Quail Stuffed with Duck Mousse, Roebuck Sauce 75.95

Le Sauté Gourmandise Papa Ernest

Medallions of beef, veal & lamb chop, roasted half Maine lobster tail, Truffle Sauce 69.95

Le Filet de Boeuf Encroûte Wellington, Périgourdine

Beef Wellington with Truffle and Madeira sauce 72.00

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 & Sons Fine Teas Service 6.00

Please inform your server of any dietary restrictions.

Happy Holidays et Bon Appétit to all

Jacques' Brasserie

Specialty Featured Bottled Beer

- Kronenbourg Lager** | Obernai, France | 9
- Orval Trappist Ale** | Villers-devant, Belgium | 14
- Ayinger Bavarian Pils** | Aying, Germany | 9

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
- 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
- Blueberry French 75** | 19
Beefeater Gin, Trouillard Champagne, Blueberry Simple Syrup, Fresh Lemon Juice
- Snowflake Margarita** | 18
Hornitos Reposado Tequila, Cointreau, Coconut Syrup, Fresh Lime Juice
- Cranberry Tanqueray 10 Gin and Tonic** | 18
Tanqueray 10 Gin, Cranberry Syrup, 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
- Night Fall in Great Falls** | 17
Myer's Dark Rum, Domaine de Canton Ginger Liqueur, Fresh Lime Juice
- Pomegranate Martini** | 18
Belvedere Vodka, Cointreau, Pomegranate Juice, Fresh Lime Juice
- LaFeuille d'Érable (Maple Leaf)** | 18
Maker's Mark Bourbon, Thyme, Maple Syrup, Lemon
- Le Cap à la Sauge (Sage Cape Cod)** | 18
Grey Goose Vodka, Cranberry, Sage, Honey
- 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

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