

# Jacques' Brasserie

## Le Menu de la Saint Valentin 2024

### Chef Jacques' Amuse-Bouche

#### Appetizers

**La Gratinée des Halles**  
Onion Soup Gratinée 14.00

**Le Bisque de Homard\***  
Lobster Bisque 14.95

**Martini de Homard du Maine\***  
Maine Lobster Martini, Vodka Infused Sour Crème,  
Osetra Caviar 27.95

**Le Croustillant au Roquefort\***  
Warm Roquefort Cheese Tart, Caramelized Apples,  
Cinnamon, Calvados 25.00

**La Cassolette de Joes de Boeuf\***  
House Delicacy: Braised Wagyu Beef Cheeks,  
Wild Mushrooms, Sherry Wine Sauce 26.95

**Une Crêpe à la Ciboulette\***  
Chive Crêpe, Duxelle of Wild Mushrooms,  
Tomato Concassé, Truffle Sauce 24.95

**Le Gratin de Saint Jacques\***  
Gratin of Chesapeake Bay Scallops,  
Shiitake Mushrooms, Maine Lobster, Cognac Sauce,  
Smoked Salmon Caviar 27.95

**Les Betteraves d'Or\* (v)**  
Golden Beet Tartare, Vinaigrette Maison,  
Capers, Chives 23.50

**Trio de Saumons\***  
Norwegian Salmon, House Dill Cured,  
Smoked Rillettes with Salmon Caviar, Capers 27.95

**Les Huitres Chaudes ou Froides\*\***  
Half Dozen Oysters: Chilled, Sauce Mignonette;  
or Warm, Béarnaise Sauce 27.95

**Les Escargots de Bourgogne\***  
Half Dozen Snails from the Vineyards of Burgundy,  
Garlic-Herb Butter 27.95

**L'Escalope de Foie Gras de Canard\***  
Rougié Duck Foie Gras Sautéed on Brioche,  
Orange Duck Sauce 29.50

#### Salads

**La Salade de L'Auberge**  
Organic Mesclun Salad, Garden Crudités,  
Vinaigrette Maison 14.50

**La Salade Caesar**  
Gem Lettuce Caesar Salad 21.50

**La Salade Composée au Roquefort\***  
Roquefort Cheese Salad 21.95

Please inform your server of any dietary restrictions.

\* **Gluten free item**

\* These items may contain raw or undercooked ingredients or may be served undercooked. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.

#### Entrees

**Le Ragoût de Champignons Sauvages\***  
Wild Mushrooms, Pearl Onions, Shallots, Spaetzles,  
Burgundy Wine Sauce 59.95

**La Matelote de Poissons et Crustacés\***  
Maine Lobster, Mediterranean Sea Bass, Norwegian Salmon,  
Carolina Shrimp, Maine Diver Scallops,  
Jumbo Lump Crabmeat, White Lobster Sauce 70.00

**La Sole de La Manche\***  
Dover Sole, Lobster, Mushrooms, Tomato Concassé 66.00

**Le Homard du Maine\***  
Maine Lobster, Jumbo Lump Crabmeat, Citrus,  
Sauternes Sauce 67.00

**Les Escalopes de Veau\***  
Marcho Farms Veal Scaloppini, Virginia Ham, Jumbo Lump  
Crabmeat, Wild Mushrooms, Crème Sauce, Spaetzels 64.50

**Les Deux Tournedos\*\***  
Creekstone Farms Natural Beef Tenderloins, Mushrooms,  
Béarnaise Sauce 65.00  
Add Rougié Foie Gras\* 19.95

**Le Sauté Gourmandise Papa Ernest\*\***  
Medallion of Creekstone Farms Natural Beef, Veal Loin,  
Lamb Chop, Roasted Half Maine Lobster Tail 69.00

**Carré d'Agneau\***  
Rack of Lamb, Herbs de Provence,  
Garden Vegetable Medley, Thyme Sauce 71.00

**Le Filet de Boeuf Encroût Périgourdine\***  
Creekstone Farms Natural Beef Wellington,  
Vegetable Medley, Truffle & Madeira Sauce 73.95

**Chateaubriand de L'Auberge\*\* (for two)**  
Roasted Creekstone Farms Natural Beef Tenderloin, Garden  
Vegetables, Béarnaise, Truffle Sauce 150.95

#### Desserts

##### Selections from our Dessert Menu

**Our Assorted Hot Soufflés\***  
Grand Marnier, Chocolate, Raspberry 11.50  
Please order with your meal.

Julius Meinl Coffee 5.00  
Harney & Sons Fine Tea 6.00

##### A Grand Finale to Your Valentine's Celebration Experience Chez Vous (to enjoy at home)

A Bottle of Cremant d'Alsace Rosé Bubbles &  
Half Pound of House Made Chocolate Truffles infused  
with Grand Marnier 105.00

## Happy Valentine's Day