

Jacques' Brasserie

Starters

Onion Soup Gratinée	13.50
Lobster Bisque*	13.95
Oysters** <i>Half Dozen</i> 20.95 <i>Dozen</i> 37.95	
<i>Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce</i>	
Escargots de Bourgogne*	22.95
<i>Snails from the Vineyards of Burgundy with Garlic-Herb Butter</i>	
Maine Rope Mussels*	20.95
<i>With Garlic-Herb Butter</i>	
Trio of Norwegian Salmon*	22.95
<i>House-Dill Cured, Smoked and Rilletes with Salmon Caviar, Capers</i>	
Chive Crêpe Stuffed with Duxelle of Wild Mushrooms*	22.50
<i>Tomato Concassé, Bordelaise Sauce</i>	
Betteraves d'or (v)*	22.50
<i>Golden Beet Tartare, Vinaigrette, Capers, Chives</i>	
A House Delicacy:	24.95
Braised Wagyu Beef Cheeks*	
<i>Wild Mushrooms, Sherry Wine Sauce</i>	
Chilled Coquille of Seafood**	24.50
<i>Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce</i>	
Les Asperges Vertes*	23.95
<i>Warm Asparagus on Virginia Country Ham, Cheese Medley</i>	

Salads

Organic Mesclun Salad, Garden Crudités	13.75
<i>Vinaigrette Maison</i>	
Caesar Salad	17.95
<i>Cheese Medley, Anchovies, Garlic Croutons</i>	
Roquefort Cheese Salad*	18.95

Brasserie Burger

Chef Jacques' Creekstone Farms Hand-Cut Filet Mignon Burger*	23.95
<i>Gruyère Cheese, Caramelized Onions, Brasserie Pommes Frites</i>	
<i>Add Nueske's Bacon 4.00</i>	
<i>Add Rougié Foie Gras 16.00</i>	

SIDES 12.00

Brasserie Pommes Frites | Roasted Herb Potatoes
Haricots Verts* | Sautéed Mushroom Medley*
Spatzles*

Desserts

Selection from the Dessert Menu	12.95
Assorted Hot Soufflés*	14.95
Please order at the beginning of your meal.	
<i>Julius Meinl Coffee</i>	5.00
<i>Harney and Sons Fine Teas</i>	6.00

* **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.

Main Courses

Sautéed Rainbow Trout Filets*	35.25
<i>Toasted Almonds, Garden Vegetables, Lemon, Brown Butter</i>	
Grilled Norwegian Salmon*	35.95
<i>Garden Vegetables, Beurre Blanc Sauce</i>	
Papa's Bouillabaisse*	42.95
<i>Fish and Shellfish in an Aromatic Saffron Broth</i>	
Marcho Farms Calf's Liver*	37.50
<i>Smoked Bacon, Caramelized Onions</i>	
Murray's Grilled Organic Chicken Breast*	34.95
<i>Mushrooms, Fresh Thyme, Garden Vegetables</i>	
Beef Bourguignon*	36.95
<i>Garden Vegetables, Red Wine Sauce, Spaetzles</i>	
Marcho Farms Veal Scaloppini*	39.95
<i>Virginia Ham, Wild Mushrooms, Garden Vegetables, Creme Sauce</i>	
Seafood Pasta	38.25
<i>Shrimp and Scallops, Angel Hair Pasta, Scallion, Rustic Tomato Sauce</i>	
Medallions of Creekstone Farms Natural Beef Tenderloin**	45.95
<i>Béarnaise Sauce, Garden Vegetables</i>	
Jumbo Lump Crab Cake	45.75
<i>Brasserie Pommes Frites, Garden Vegetables, Remoulade Sauce</i>	
La Choucroute Royale Garnie à L'Alsacienne*	39.95
<i>Alsatian Feast – Sauerkraut, Sausages, Pork, Duck Confit</i>	
½ Maine Lobster & Haricots Verts Salad*	39.50
<i>Organic Mesclun Greens, House-Made Vanilla Vinaigrette</i>	

Dinner Specials

WEDNESDAY

Maine Rope Mussels 34.50
White Wine Broth, Shallots, Pomme Frites

THURSDAY

Veal Cordon Bleu* 42.25
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce

FRIDAY

Classic Lobster Thermidor* 50.25
1½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables

SATURDAY

Steak au Poivre* 50.95
Creekstone Farms Black Pepper-Crusted New York Strip Steak, Bordelaise Sauce, Garden Vegetables, Brasserie Pommes Frites

SUNDAY

Confit de Canard 39.95
Slow Cooked Crispy Maple Leaf Farms Duck, Roasted Potatoes, Seasonal Vegetables, Grand Marnier Sauce