

Jacques' Brasserie

Le Menu de La Fête des Mères 2024

Appetizers

Le Bisque de Homard* Lobster Bisque	14.00
La Gratinée des Halles Onion Soup Gratinée	14.00
La Cassolette de Joues de Boeuf* House Delicacy-Braised Wagyu Beef Cheeks, Sherry Wine Sauce	26.95
Les Asperges Vertes* Warm Asparagus on Virginia Country Ham, Cheese Medley	24.95
Une Crêpe à la Ciboulette* Chive Crêpe, Duxelle of Wild Mushrooms, Tomato Concassé, Truffle Sauce	24.95
La Coquille de Crustacés* Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Herb Remoulade Sauce	25.95
Trio de Saumons* Norwegian Salmon, Dill House Cured, Rillettes, Smoked Salmon Caviar, Capers	23.95
Les Huitres Chaudes ou Froides** 1/2 Dozen Oysters: Chilled, Sauce Mignonette; Warm, Béarnaise Sauce	24.95
Les Escargots de Bourgogne* Snails from the Vineyards of Burgundy, Garlic-Herb Butter	24.95
L'Escalope de Foie Gras de Canard* Rougié Duck Foie Gras Sautéed on Brioche, Orange Duck Sauce	26.95
Les Betteraves d'Or* (v) Golden Beet Tartare, Vinaigrette Maison, Capers, Chives	24.95

Salads

La Salade de l'Auberge Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison	13.25
La Salade Composée au Roquefort* Roquefort Cheese Salad	19.95
La Salade Caesar Gem Lettuce Caesar Salad	19.50

* **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.

Entrées

Le Ragoût de Champignons Sauvages* (v) Wild Mushroom, Braised in Burgundy Wine, Pearl Onions, Spaetzels	56.95
Les Filets de Truite* Rainbow Trout Filets, Jumbo Lump Crabmeat, Mushrooms, Toasted Almonds	56.95
La Sole de la Manche* Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé	61.95
La Matelote de Poissons et Crustacés* Maine Lobster, Mediterranean Sea Bass, Norwegian Salmon, Carolina Shrimp, Maine Diver Scallops, Jumbo Lump Crabmeat, White Lobster Sauce	63.95
Papa's Bouillabaisse* Medley of Fresh Fish & Shellfish, Saffron Broth	62.95
Le Homard du Maine* Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce	60.95
Les Escalopes de Veau* Marcho Farms Veal Scaloppini, Virginia Ham, Jumbo Lump Crabmeat, Wild Mushrooms, Crème Sauce, Spaetzels	59.95
Les Deux Tournedos** Creekstone Farms Twin Natural Beef Tenderloins, Haricot Verts, Roasted Herb Potatoes, Béarnaise Sauce	61.95
Carré d'Agneau* Rack of Lamb, Herbs de Provence, Garden Vegetable Medley, Thyme Sauce	63.95
Le Sauté Gourmandise Papa Ernest** Medallions of Creekstone Farms Beef, Veal & Lamb Chop, Roasted Half Maine Lobster Tail	66.50
Filet de Boeuf Encroûte Wellington Perigourdine* Creekstone Farms Natural Beef Wellington, Vegetable Medley, Truffle & Madeira Sauce	69.95
Chateaubriand de l'Auberge** (For Two) Roasted Creekstone Farms Natural Beef Tenderloin, Garden Vegetables, Béarnaise, Truffle Sauce	147.00

Selections from our Dessert Menu

Our Assorted Hot Soufflés* Grand Marnier, Chocolate, Raspberry	14.95
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Please order with your meal

Julius Meinl Coffee Service 5.00

Harney and Sons Fine Teas 6.00

Happy Mother's Day