

# Jacques' Brasserie

## Menu Expérience for Thanksgiving 2024

Chef Jacques' Amuse-Bouche

### Appetizers

**Le Bisque de Homard\*** 16.00  
Lobster Bisque

**La Gratinée des Halles** 16.00  
Onion Soup Gratinée

**La Cassolette de Joes de Boeuf\*** 28.95  
A House Delicacy: Braised Wagyu Beef Cheeks,  
Wild Mushrooms, Sherry Wine Sauce

**Les Betteraves d'Or (v)\*** 28.95  
Golden Beet Tartare, Vinaigrette Maison,  
Capers, Chives

**Le Boudin Blanc\*** 28.95  
Toulouse Sausage, Bacon Wrapped Scallop  
on White Beans

**Les Ris de Veau\*** 24.95  
Sautéed Veal Sweetbreads, Mushroom Medley,  
Madeira Sauce

**Une Crêpe à la Ciboulette\*** 27.95  
Chive Crêpe Stuffed with Duxelle of Wild  
Mushrooms, Tomato Concassé, Truffle Sauce

**Trio de Saumons\*** 29.95  
Norwegian Salmon: House Dill Cured, Smoked,  
Rillettes with Salmon Caviar, Capers

**Les Huitres Chaudes ou Froides\*\*** 28.50  
Half Dozen Oysters – Cold with Sauce Mignonette,  
Hot with Béarnaise Sauce

**Les Escargots de Bourgogne\*** 28.50  
Half Dozen Snails from the Vineyards Of Burgundy  
with Garlic and Herb Butter

### Salads

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

**La Salade Composée au Roquefort\*** 22.95  
Roquefort Cheese Salad

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

\* Gluten free item

Please inform your server of any dietary restrictions.

\* 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 Dindonneau Rôti de la Ferme** 53.95  
Roasted Whiffletrees Organic Turkey, Chestnut Stuffing,  
Giblet Gravy, Cranberry Relish

**Les Filets de Truite\*** 57.95  
Rainbow Trout Filets, Mushrooms, Crabmeat,  
Toasted Almonds

**La Matelote de Poissons et Crustacés\*** 59.95  
Sea Bass, Salmon, Shrimp, Scallops, Lobster,  
Cognac Lobster Sauce

**Le Ragoût de Champignons Sauvages (v)\*** 58.95  
Wild Mushrooms, Pearl Onions, Shallots, Spaetzles,  
Burgundy Wine Sauce

**La Sole de la Manche\*** 63.95  
Dover Sole Sautéed with Lobster, Mushrooms,  
Tomato Concassé

**Le Homard du Maine\*** 64.95  
Maine Lobster, Jumbo Lump Crabmeat, Citrus,  
Sauternes Sauce

**Les Escalopes de Veau\*** 62.95  
Veal Scaloppini, Virginia Ham, Crabmeat, Mushrooms,  
Crème Sauce, Spaetzels

**Les Deux Tournedos\*\*** 64.95  
Creekstone Farms Natural Beef Tenderloins, Mushrooms,  
Béarnaise Sauce Add Rougié Foie Gras\* 18.00

**Carré d'Agneau\*** 66.95  
Rack of Lamb, Herbs de Provence, Seasonal Vegetables,  
Thyme Sauce

**Le Sauté Gourmandise Papa Ernest\*\*** 67.50  
Medallions of Beef, Veal and Lamb Chop,  
Roasted Half Maine Lobster Tail, Truffle Sauce

**L'assiette de Gibier du Chasseur\*\*** 67.50  
Hunter's Duo: Red Deer Chop, Quail Stuffed with  
Duck Mousse, Roebuck Sauce

### Desserts

Selection from our Dessert Menu

**Our Assorted Hot Soufflés\*** 16.50  
Grand Marnier, Chocolate, Raspberry

Please order with your meal

Julius Meinl Coffee Service 6.00

Harney and Sons Fine Teas 6.00

Happy Thanksgiving to All et Bon Appétit