

Jacques' Brasserie

Le Menu de Pâques 2025

Appetizers

Onion Soup Gratinée 14.50

*Lobster Bisque** 14.50

*Oysters*** 24.95

Half Dozen Oyster Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce

*Escargots de Bourgogne** 23.95

Snails from the Vineyards of Burgundy with Garlic-Herb Butter

*Trio of Norwegian Salmon** 23.95

House-Dill Cured, Smoked and Rillettes with Salmon Caviar, Capers

*Chive Crêpe Stuffed with Duxelle of Wild Mushrooms** 24.95

Tomato Concassé, Bordelaise Sauce

*Betteraves d'or (v)** 24.50

Golden Beet Tartare, Vinaigrette, Capers, Chives

A House Delicacy:

*Braised Wagyu Beef Cheeks** 26.95

Wild Mushrooms, Sherry Wine Sauce

*Chilled Coquille of Seafood*** 26.95

Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce

*Les Asperges Vertes** 25.95

Warm Asparagus on Virginia Country Ham, Cheese Medley

*L'Escalope de Foie Gras de Canard** 27.50

Rougié Duck Foie Gras Sauteéd on Brioche, Orange Duck Sauce

Salads

Organic Mesclun Salad, Garden Crudités 14.75

Vinaigrette Maison

Caesar Salad 20.50

Cheese Medley, Anchovies, Garlic Croutons

*Roquefort Cheese Salad** 20.95

Roquefort Cheese Salad

Main Courses

*Gâteau de Légumes** (v) 57.95

Roasted Organic Vegetable Napoléon, Herb Tomato Coulis

*Les Filets de Truite** 57.95

Rainbow Trout Filets, Jumbo Lump Crabmeat, Mushrooms, Toasted Almonds

*Le Sole de la Manche** 62.95

Dover Sole Sauteéd with Lobster, Mushroom, Tomato Concassé

*Papa's Bouillabaisse** 63.95

Fish and Shellfish in an Aromatic Saffron Broth

*Opulence de la Mer** 57.95

Mediterranean Sea Bass, Norwegian Salmon, Carolina Shrimp, Maine Lobster, Maine Diver Scallops, Jumbo Lump Crabmeat, White Lobster Sauce

*Marcho Farms Veal Scaloppini** 61.95

Virginia Ham, Wild Mushrooms, Garden Vegetables, Creme Sauce

Medallions of Creekstone Farms

*Natural Beef Tenderloin*** 63.95

Béarnaise Sauce, Garden Vegetables

*Le Homard Du Maine** 62.95

Maine Lobster, Jumbo Lump Crab Meat, Citrus, Sauternes Sauce

*Le Saute Gourmandise Papa Ernest*** 68.95

Medallions of Beef, Veal & Lamp Chop, Roasted Half Lobster Tail

*Carré d'Agneau** 65.95

Rack of Lamb, Herbs de Provence, Garden Vegetable Medley, Thyme Sauce

*Le Filet de Boeuf Encroute Perigourdine** 71.95

Creekstone Farms Natural Beef Wellington, Foie Gras, Truffle & Madeira Sauce

*Chateaubriand de L'Auberge for two*** 149.00

Roasted Creekstone Farms Natural Beef Tenderloin, Garden Vegetables, Béarnaise, Truffle Sauce

Desserts

*Assorted Hot Soufflés** 14.95

Grand Manier, Chocolate, Raspberry

Please order at the beginning of your meal.

Happy Easter

*These Items may contain raw or undercooked ingredients or may be served undercooked consumind raw or undercook meat or effs may increase the risk of foodborne illness

* Gluten Free