

# Jacques' Brasserie

## Le Menu de La Fête des Mères 2025

### Appetizers

<b>Le Bisque de Homard*</b> Lobster Bisque	14.50
<b>La Gratinée des Halles</b> Onion Soup Gratinée	14.50
<b>La Cassolette de Joutes de Boeuf*</b> House Delicacy-Braised Wagyu Beef Cheeks, Sherry Wine Sauce	26.95
<b>Les Asperges Vertes*</b> Warm Asparagus on Virginia Country Ham, Cheese Medley	25.95
<b>Une Crêpe à la Ciboulette*</b> Chive Crêpe, Duxelle of Wild Mushrooms, Tomato Concassé, Truffle Sauce	24.95
<b>La Coquille de Crustacés*</b> Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Herb Remoulade Sauce	26.95
<b>Trio de Saumons*</b> Norwegian Salmon, Dill House Cured, Rillettes, Smoked Salmon Caviar, Capers	23.95
<b>Les Huitres Chaudes ou Froides**</b> 1/2 Dozen Oysters: Chilled, Sauce Mignonette; Warm, Béarnaise Sauce	24.95
<b>Les Escargots de Bourgogne*</b> Snails from the Vineyards of Burgundy, Garlic-Herb Butter	24.95
<b>L'Escalope de Foie Gras de Canard*</b> Rougié Duck Foie Gras Sautéed on Brioche, Orange Duck Sauce	27.50
<b>Les Betteraves d'Or* (v)</b> Golden Beet Tartare, Vinaigrette Maison, Capers, Chives	24.95

### Salads

<b>La Salade de l'Auberge</b> Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison	13.25
<b>La Salade Composée au Roquefort*</b> Roquefort Cheese Salad	19.95
<b>La Salade Caesar</b> 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

<b>Gâteau de Légumes* (v)</b> Roasted Organic Vegetable Napoléon, Herb Tomato Coulis	57.95
<b>Les Filets de Truite*</b> Rainbow Trout Filets, Jumbo Lump Crabmeat, Mushrooms, Toasted Almonds	57.95
<b>La Sole de la Manche*</b> Dover Sole, Lobster Sautéée, Mushrooms, Tomato Concassé	62.95
<b>Opulence de la Mer*</b> Mediterranean Sea Bass, Norwegian Salmon, Carolina Shrimp, Maine Lobster, Maine Diver Scallops, Jumbo Lump Crabmeat, White Lobster Sauce	63.95
<b>Papa's Bouillabaisse*</b> Medley of Fresh Fish & Shellfish, Saffron Broth	63.95
<b>Le Homard du Maine*</b> Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce	62.95
<b>Les Escalopes de Veau*</b> Marcho Farms Veal Scaloppini, Virginia Ham, Jumbo Lump Crabmeat, Wild Mushrooms, Crème Sauce, Spaetzels	61.95
<b>Les Deux Tournedos**</b> Creekstone Farms Twin Natural Beef Tenderloins, Haricot Verts, Roasted Herb Potatoes, Béarnaise Sauce	63.95
<b>Carré d'Agneau*</b> Rack of Lamb, Herbs de Provence, Garden Vegetable Medley, Thyme Sauce	65.95
<b>Le Sautéée Gourmandise Papa Ernest**</b> Medallions of Creekstone Farms Beef, Veal & Lamb Chop, Roasted Half Maine Lobster Tail	68.95

<b>Filet de Boeuf Encroûte</b> <b>Wellington Perigourdine*</b> Creekstone Farms Natural Beef Wellington, Vegetable Medley, Truffle & Madeira Sauce	71.95
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<b>Chateaubriand de l'Auberge** (For Two)</b> Roasted Creekstone Farms Natural Beef Tenderloin, Garden Vegetables, Béarnaise, Truffle Sauce	149.00
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### Selections from our Dessert Menu

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

Happy Mother's Day