

Jacques' Brasserie

Menu Expérience du Réveillon 2025

Chef Jacques' Amuse-Bouche

Appetizers

Le Bisque de Homard* 17.00
Lobster Bisque

La Gratinée des Halles 17.00
Onion Soup Gratinée

La Cassolette de Joes de Boeuf* 31.95
A House Delicacy: Braised Wagyu Beef Cheeks,
Wild Mushrooms, Sherry Wine Sauce

Le Gratin de Saint Jacques* 28.95
Gratin of Bay Scallops & Shiitake Mushrooms,
Creamy Lobster Sauce

Mousseline de Homard du Maine* 31.50
Mousseline of Maine Lobster, Osetra Caviar,
Cognac Sauce

Une Crêpe à la Ciboulette* 31.00
Chive Crêpe Stuffed with Duxelle of Wild
Mushrooms, Tomato Concassé, Truffle Sauce

Trio de Saumons* 32.95
Norwegian Salmon: House Dill Cured, Smoked,
Rillettes with Salmon Caviar, Capers

Les Huitres Chaudes ou Froides** 36.00
Half Dozen Oysters – Cold with Sauce Mignonette,
Hot with Béarnaise Sauce

Les Escargots de Bourgogne* 36.00
Half Dozen Snails from the Vineyards Of Burgundy
with Garlic and Herb Butter

Salads

La Salade de l'Auberge 16.50
Organic Mesclun Salad, Crudités,
Vinaigrette Maison

La Salade Composée au Roquefort* 25.95
Roquefort Cheese Salad

La Salade Caesar 24.50
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

Les Filets de Truite* 64.00
Rainbow Trout Filets, Mushrooms, Crabmeat,
Toasted Almonds

Opulence de la Mer* 73.00
Sea Bass, Salmon, Shrimp, Scallops, Lobster,
Cognac Lobster Sauce

La Sole de la Manche* 73.50
Dover Sole Sautéed with Lobster, Mushrooms,
Tomato Concassé

Le Homard du Maine* 75.00
Maine Lobster, Jumbo Lump Crabmeat, Citrus,
Sauternes Sauce

Les Escalopes de Veau* 71.00
Veal Scaloppini, Virginia Ham, Crabmeat, Mushrooms,
Crème Sauce, Spaetzels

Les Deux Tournedos** 74.75
Creekstone Farms Natural Beef Tenderloins, Mushrooms,
Béarnaise Sauce Add Rougié Foie Gras* 18.00

Carré d'Agneau* 78.00
Rack of Lamb, Herbs de Provence, Seasonal
Vegetables, Thyme Sauce

**L'oie de Noël Rotie, sa Farce aux
Marrons Confits, à la Façon du Père Noël*** 78.00
Roast Christmas Goose with Chestnut Stuffing
and all the Trimmings

Le Sauté Gourmandise Papa Ernest** 77.50
Medallions of Beef, Veal and Lamb Chop,
Roasted Half Maine Lobster Tail, Truffle Sauce

**Le Filet de Boeuf Encroûte
Wellington Perigourdine*** 79.00
Beef Wellington with Truffle & Madeira Sauce

Desserts

Selection from our Dessert Menu

Our Assorted Hot Soufflés* 15.50
Grand Marnier, Chocolate, Raspberry

Please order at the beginning of your meal

Happy Holidays et Bon Appétit to All