

# Jacques' Brasserie

## Menu Expérience du Réveillon 2025

### Chef Jacques' Amuse-Bouche

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### Caviar Service

**Beluga Caviar\*\* 165.00**

Silken Pearls with a Clean, Buttery Finish –  
Traditionally Presented with Blinis, Crème Fraîche,  
White Hard Boiled Egg, Chopped Onion,  
Chopped Green Scallions

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### 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

**Napoleon of Smoked Norwegian Salmon\* 32.95**

Potato Crisp, Smoked Trout Caviar, Beurre Blanc

**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

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### 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

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### 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

**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

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### Desserts

Selection from our Dessert Menu

**Our Assorted Hot Soufflés\* 15.50**

Grand Marnier, Chocolate, Raspberry

**Please order at the beginning of your meal**

\* 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.

*Happy Holidays et Bon Appétit to All*

# Jacques' Brasserie

## Specialty Featured Bottled Beer

- Kronenbourg Lager** | Obernai, France | 10  
**Orval Trappist Ale** | Villers-devant, Belgium | 14  
**Ayinger Bavarian Pils** | Aying, Germany | 11

## Draught Beer

- Papa's Pilsner**  
Lost Rhino Brewing | Ashburn, VA | 10  
**Stella Artois** | Belgium | 10  
**Face Plant IPA**  
Lost Rhino Brewing | Ashburn, VA | 10  
**Toasted Lager**  
Lost Barrel Brewing | Middleburg, VA | 10  
**Over the Falls Hazy IPA**  
Lost Rhino Brewing | Ashburn, VA | 10

## Spirit-Free

- Sage Cranberry Soda** | 9  
**Saint-Tropez Punch** | 10  
Guava, Pineapple, Fever Tree Club Soda  
**Lemon Mint Sweet Tea** | 7  
**Virgil's "Micro-Brewed" Cream Soda** | 8  
**Boylan Root Beer** | 9  
**Hot Cider** | 9  
Garnished with a cinnamon stick and orange wedge  
**Jus de Raisin / Landreau / Loire Valley** | 13  
**Nomadica Proxies / Bubbly White** | 12  
Zesty, Crisp, Citrusy

## Specialty Seasonal Cocktails

- L'Apéritif du Patron (House Aperitif)** | 15  
Crémant d'Alsace, Framboise, Chambord, Raspberry  
**Empress 75** | 19  
Empress Gin, Lemon Juice, Crémant d'Alsace  
**Apple Cider Margarita** | 18  
Hornitos Reposado Tequila, Cointreau, Apple Cider,  
Fresh Lime Juice  
**Cranberry Tanqueray and Tonic** | 19  
Tanqueray 10 Gin, Cranberry Juice,  
Fever-Tree Tonic Water  
**Papa's Le Picon Bière (Amer Siedel)** | 15  
Kronenbourg Beer, Amer Picon, Lemon  
**The Great Falls Manhattan** | 19  
Woodford Reserve Bourbon, Dolin Rouge  
Sweet Vermouth, Orange Bitters  
**Night Fall in Great Falls** | 17  
Myer's Dark Rum, Domaine de Canton  
Ginger Liqueur, Fresh Lime Juice

- Le Pavilion Martini** | 19  
Belvedere Vodka, Lillet Blanc, Elderflower Liqueur  
**Le Cap à la Sauge (Sage Cape Cod)** | 18  
Grey Goose Vodka, Cranberry, Sage, Honey  
**La Feuille d'Érable (Maple Leaf)** | 19  
Maker's Mark Bourbon, Thyme, Maple Syrup, Lemon  
**Papa's Le Vin Chaud (Hot Spiced  
Mulled Wine)** | 18  
Red Wine, Cognac, Cloves, Cinnamon, Orange  
**Cidre Chaud aux Epices (Spiced  
Virginia Cider)** | 17  
Myers Dark Rum, Virginia Cider, Brown Sugar,  
Cinnamon, Lemon, Orange

**JOIN US FOR HAPPY HOUR**  
**Wednesday-Thursday from 4:30 pm – 6:00 pm**

## Welcome to Jacques' Brasserie

The menu and decor at Jacques' Brasserie are a special tribute to my father, François Hearinger, who opened the original Chez François in Washington D.C. in 1954. Many of the recipes I use here at the brasserie come from a notebook of handwritten recipes my father brought with him when he first moved from France to the United States. The dining room is furnished with hand-painted, ceramic-topped tables that Papa had built, in the Alsatian style many years ago. The copper on the walls comes from my father's vast collection of traditional copperware and the wall behind the banquette and Jacques' Bar Rouge are upholstered in red paisley fabric that my father purchased in large bolts on a trip back to France. These items are part of my family's heritage and the legacy of L'Auberge Chez François.

**My wish is for you to experience the best of traditional Alsatian cuisine  
on your next visit to Jacques' Brasserie.**

**Chef Jacques Haeringer**