

# Jacques' Brasserie

## Le Menu de Pâques 2026

### 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

### Appetizers

#### **La Gratinée des Halles 17.00**

Onion Soup Gratinée

#### **Le Bisque de Homard\* 17.50**

Lobster Bisque

#### **Les Asperges Vertes\* 27.95**

Warm Asparagus on Virginia Country Ham, Cheese Medley

#### **La Cassolette de Joes de Boeuf\* 29.50**

House Delicacy: Braised Wagyu Beef Cheeks, Wild Mushrooms, Sherry Wine Sauce

#### **Une Crêpe à la Ciboulette\* 28.00**

Chive Crêpe, Duxelle of Wild Mushrooms, Tomato Concassé, Truffle Sauce

#### **Le Gratin de Saint Jacques\* 31.50**

Gratin of Chesapeake Bay Scallops, Shiitake Mushrooms, Maine Lobster, Cognac Sauce, Smoked Salmon Caviar

#### **Les Betteraves d'Or\* (v) 25.50**

Golden Beet Tartare, Vinaigrette Maison, Caipers, Chives

#### **Napoléon de Saumon Duo\* 29.95**

Norwegian Salmon, House Dill Cured, Potato Crisps, Smoked Trout Caviar

#### **La Coquille de Crustacés\* 31.00**

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

#### **Les Huitres Chaudes ou Froides\*\* 31.00**

Half Dozen Oysters: Chilled, Sauce Mignonette; or Warm, Béarnaise Sauce

#### **Les Escargots de Bourgogne\* 31.75**

Half Dozen Snails from the Vineyards of Burgundy, Garlic-Herb Butter

#### **L'Escalope de Foie Gras de Canard\* 31.95**

Rougié Duck Foie Gras Sautéed on Brioche, Orange Duck Sauce

### Salads

#### **La Salade de L'Auberge 14.95**

Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

#### **La Salade Caesar 21.95**

Gem Lettuce Caesar Salad

#### **La Salade Composée au Roquefort\* 22.95**

Roquefort Cheese Salad

### Entrees

#### **Parmesan Crusted Cauliflower "Steak" 65.95**

Seasonal Vegetables Medley, Tomato Herb Coulis

#### **Les Filets de Truite\* 71.95**

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

#### **Opulence de la Mer\* 72.50**

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

#### **La Sole de La Manche\* 72.95**

Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé

#### **Papa's Bouillabaisse\* 73.50**

Medley of Fresh Fish and Shellfish, Saffron Broth

#### **Le Homard du Maine\* 75.50**

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

#### **Les Escalopes de Veau\* 72.50**

Marcho Farms Veal Scaloppini, Virginia Ham, Jumbo Lump Crabmeat, Wild Mushrooms, Crème Sauce, Spaetzels

#### **Les Deux Tournedos\*\* 74.50**

Creekstone Farms Natural Beef Tenderloins, Mushrooms, Béarnaise Sauce

#### **Add Rougié Foie Gras\* 19.95**

#### **Le Sauté Gourmandise Papa Ernest\*\* 74.75**

Medallion of Creekstone Farms Natural Beef, Veal Loin, Lamb Chop, Roasted Half Maine Lobster Tail

#### **Carré d'Agneau\* 75.95**

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

#### **Le Filet de Boeuf Encroût Périgourdine\* 77.95**

Creekstone Farms Natural Beef Wellington, Vegetable Medley, Truffle & Madeira Sauce

#### **Chateaubriand de L'Auberge\*\* (for two) 190.00**

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

### Desserts

#### **Selections from our Dessert Menu**

#### **Our Assorted Hot Soufflés\***

Grand Marnier, Chocolate, Raspberry 15.25

Please order with your meal.

### Happy Easter

Please inform your server of any dietary restrictions.

**\* 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.