

Jacques' Brasserie

Menu Expérience for Thanksgiving 2026

Chef Jacques' Amuse-Bouche

Appetizers

Le Bisque de Homard* 19.50
Lobster Bisque

La Gratinée des Halles 19.50
Onion Soup Gratinée

La Cassolette de Joes de Boeuf* 33.50
A House Delicacy: Braised Wagyu Beef Cheeks,
Wild Mushrooms, Sherry Wine Sauce

Les Betteraves d'Or (v)* 34.50
Golden Beet Tartare, Vinaigrette Maison,
Capers, Chives

Le Boudin Blanc* 35.50
Toulouse Sausage, Bacon Wrapped Scallop
on White Beans

Les Ris de Veau* 33.00
Sautéed Veal Sweetbreads, Mushroom Medley,
Madeira Sauce

Une Crêpe à la Ciboulette* 30.00
Chive Crêpe Stuffed with Duxelle of Wild
Mushrooms, Tomato Concassé, Truffle Sauce

Napoléon de Saumon Duo* 35.50
Norwegian Salmon, House Dill Cured, Potato
Crisps, Smoked Trout Caviar, Celery Root
Remoulade, Capers

Les Huitres Chaudes ou Froides** 35.50
Half Dozen Oysters – Cold with Sauce Mignonette,
Hot with Béarnaise Sauce

Les Escargots de Bourgogne* 35.50
Half Dozen Snails from the Vineyards Of Burgundy
with Garlic and Herb Butter

Salads

La Salade de l'Auberge 17.50
Organic Mesclun Salad, Crudités,
Vinaigrette Maison

La Salade Composée au Roquefort* 27.50
Roquefort Cheese Salad

La Salade Caesar 27.50
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

Le Dindonneau Rôti de la Ferme 63.50
Roasted Whiffletrees Organic Turkey, Chestnut Stuffing,
Giblet Gravy, Cranberry Relish

Les Filets de Truite* 69.50
Rainbow Trout Filets, Mushrooms, Crabmeat,
Toasted Almonds

Opulence de la Mer* 71.50
Sea Bass, Salmon, Shrimp, Scallops, Lobster,
Cognac Lobster Sauce

Parmesan Crusted Cauliflower "Steak" 68.00
Seasonal Vegetables Medley, Tomato Herb Coulis

La Sole de la Manche* 76.00
Dover Sole Sautéed with Lobster, Mushrooms,
Tomato Concassé

Le Homard du Maine* 78.50
Maine Lobster, Jumbo Lump Crabmeat, Citrus,
Sauternes Sauce

Les Escalopes de Veau* 76.50
Veal Scaloppini, Virginia Ham, Crabmeat, Mushrooms,
Crème Sauce, Spaetzels

Les Deux Tournedos** 79.50
Creekstone Farms Natural Beef Tenderloins,
Mushrooms, Béarnaise Sauce

Add Rougié Foie Gras* 20.00

Carré d'Agneau* 80.50
Rack of Lamb, Herbs de Provence, Seasonal Vegetables,
Thyme Sauce

Le Sauté Gourmandise Papa Ernest** 81.50
Medallions of Beef, Veal and Lamb Chop,
Roasted Half Maine Lobster Tail, Truffle Sauce

L'assiette de Gibier du Chasseur** 81.50
Hunter's Duo: Red Deer Chop, Quail Stuffed with
Duck Mousse, Roebuck Sauce

Desserts

Selection from our Dessert Menu

Our Assorted Hot Soufflés* 20.00
Grand Marnier, Chocolate, Raspberry

Please order with your meal

Julius Meinl Coffee Service 7.50

Harney and Sons Fine Teas 7.50

Happy Thanksgiving to All et Bon Appétit