

Jacques

Amuse-Bouche

Assiette Provençale

Provençal Tartlet of the Day and Saint-Nectaire Choux

Hors d'Œuvre Froids

***Pressé de Foie Gras aux Cerises Confites**

Duck Foie Gras Terrine with Candied Black Cherries

Salade de Crabe au Raifort et Sauce à l'Orange Sanguine

Maryland Lump Crab Meat Salad with Horseradish and a Blood Orange Sauce

***Brandade de Merlu aux Câpres, Jeunes Pousses, Croûtons et Œuf Mollet**

Chilean Sea Bass Salad with Capers, Micro Cress, Garlic Croutons and Soft Boiled Egg

***Carpaccio de Saint-Jacques au Cresson et son**

Tartare de Pommes Vertes et Oignons des Cévennes

Jumbo Bay Scallop and Watercress Carpaccio with Green Apple Tartare and Caramelized Hazelnut

Salade de Queue de Bœuf aux Carottes Douces,

Vinaigrette à la Graine de Courge et Crème de Truffe

Braised Oxtail Salad with Sweet Carrots, Pumpkin Seed Vinaigrette and Truffle Cream

Cœur de Laitue à l'Echalote et Roquefort

Heart of Boston Lettuce with Shallots and Roquefort Blue Cheese

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Hors d'Œuvre Chauds

Escargots à la Bourguignonne

Traditional Baked Escargots with Burgundy Garlic Butter

Bouchon de Saint-Jacques au Homard, Sauce au Savennières

Poached Scallop Gnocchi with Lobster in a Light Savennières White Wine Sauce

***Escalope de Foie Gras Sautée au Citron Confit et Ananas Rôti**

Sautéed Duck Foie Gras Escallop with Lemon Confit and Roasted Pineapple

Soufflé au Fromage de Chèvre Monte Carlo

Molten Goat Cheese Soufflé with Heirloom Tomato Sauce

Soupes

Gratinée à l'Oignon

Baked Onion Soup with Gruyère Cheese Crust

Crème de Potiron

Creamy Pumpkin Soup

Crème Fontanges au Jambon Ibérique de Bellota

Chilled Green Pea Vichyssoise with Ibérico de Bellota Ham

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Poissons

***Bar en Croûte et Sauce Beurre Blanc**

*Sea Bass Filet Baked in Puff Pastry Crust with Beurre Blanc
– for two to share –*

Bouillabaisse

Mediterranean Fish and Lobster Stew with Saffron Broth and Rouille Sauce

***Gambas Sautées Provençale**

Sautéed Jumbo Shrimp in Lessatini Extra Virgin Olive Oil with Garlic, Parsley and Tomatoes

***Sole Grenobloise**

Dover Sole Sautéed with Crispy Bread Croutons, Lemon and Caper Butter

Homard Thermidor à ma Façon

Maine Lobster Baked in Shell with Mushroom Cream Sauce, Served with Crispy Parmesan

***Coquille Saint-Jacques aux Morilles et Pommes de Terre Fondantes**

Sautéed Scallops over Fondant Potatoes and Morel Sauce

***Filet de Saint-Pierre au Fenouil, Emulsion à l'Estragon et Olives Vertes d'Espagne**

Braised Filet of John Dory with Fennel, Tarragon Foam and Spanish Green Olives

Viandes

***Filet de Bœuf Rossini**

Filet Steak with Seared Foie Gras and Truffle Sauce

Parmentier de Canard, Carottes Braisées au Jus d'Orange

Duck Parmentier with Orange-braised Carrots and Micro Cress Salad

***Canon d'Agneau Rôti, Purée de Haricots Tarbais et Jus Provençal**

Provençal Roasted Lamb Loin with Tarbais Bean Purée and Fava Beans

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La Rôtisserie

Poulet Fermier Rôti aux Herbes

Herb-crusted Black Foot Free Range Chicken au Jus

Carré de Porc Ibérico au Piment d'Espelette

Piment d'Espelette and Cider-brined Ibérico de Bellota Pork Rack with Oven-roasted Red Delicious Apple

***Carré de Veau Mariné à la Tapenade**

Black Olive Provençal Tapenade and Garlic-marinated Veal Rack

***Train de Côte de Bœuf Rôti aux Herbes de Provence**

Medium Rare Prime Rib with Pepper and Herbes de Provence

Sauces au Choix

Grain Mustard, Poivre, Bordelaise, Béarnaise, Choron

Les Cassolettes

Hand-cut French Fries

Classic Mashed Potatoes

Rotisserie Potatoes

Gratin Dauphinois

Cauliflower au Gratin

Ratatouille

Rice Pilaf

Haricots Verts

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