

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 Capers 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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