

# 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*

## 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 Barbue au Fenouil, Nage à l'Estragon et Safran**

*Brill Cassolette with Braised Fennel and Saffron-Tarragon Nage*

## 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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# *Fromages*

## **Cheese Trolley**

*Jacques' Selection of the Finest AOC French Cheeses*

# *Desserts*

## **Baba au Rhum**

*Freshly Poached Pastry in Aged French Island Rum*

## **Charlotte Cécile**

*Valrhona Chocolate and Vanilla Lady Finger Cake*

## **Sélection de Pots de Crème "pas Brûlée"**

*Vanilla, Chocolate or Coffee Cream Pot*

## **Mille Feuille**

*Crispy Baked Puff Pastry Layers  
with Light Vanilla Cream*

## **Choux à la Crème**

*Stuffed Choux Pastry with Chantilly Cream*

## **Mousse au Chocolat**

*Café de Paris Chocolate Mousse*

## **Tarte aux Pommes à la Frangipane**

*Jacques' Favorite Apple Tart*

## **Crème Brûlée à la Pistache**

*Pistachio Crème Brûlée*

## **Glaces et Sorbets**

*Glaces: Pistachio, Vanilla, Chocolate*

*Sorbets: Lemon, Raspberry, Apricot*