

*“Food, for me, is inseparable
from sharing. There is no
great meal unless it is shared
with family or friends.”*

Jay P.

Pour Commencer

PAIN DE PARTAGE 

sharing bread, salted butter

BARBAJUAN AUX EPINARDS

Provençal spinach fritter

Hors D'Œuvre Froid

*PRESSÉ DE FOIE GRAS, CHUTNEY DE SAISON,
BRIOCHE PARISIENNE

*duck foie gras terrine, seasonal chutney,
homemade Parisian brioche*

SALADE DE CRABE AU RAIFORT
ET SAUCE À L'ORANGE SANGUINE

lump crab meat salad, horseradish, blood orange sauce

* ŒUF MIMOSA, RILLETTE DE TRUITE
FUMÉE, CAVIAR

deviled egg, smoked trout rilette, sturgeon caviar

*CARPACCIO DE SAINT-JACQUES AU CRESSON,
TARTARE DE POMMES VERTES ET OIGNONS

*scallop & watercress carpaccio, green apple tartar,
caramelized hazelnut*

*TARTARE DE BŒUF AU COUTEAU

*hand-cut beef tartare prepared tableside, available as
an appetizer or main course*

CŒUR DE LAITUE À L'ÉCHALOTE
ET ROQUEFORT 

heart of Boston lettuce, shallots, Roquefort blue cheese



Hors D'Œuvre Chaud

ESCARGOTS À LA BOURGUIGNONNE

traditional baked escargots, Burgundy garlic butter

*FOIE GRAS POÊLÉ, COMPOTE DE CERISES AU BANYULS

sautéed duck foie gras escallop, cherry & banyuls compote

*CASSOLETTE DE BOUCHONS DE SAINT-JACQUES AU HOMARD, SAUCE AU VIN BLANC

poached scallop gnocchi, lobster, white wine sauce

SOUFFLÉ AU FROMAGE DE CHÈVRE MONTE CARLO

molten goat cheese soufflé, tomato sauce

Soupe

GRATINÉE À L'OIGNON

baked onion soup, Gruyère crust

VICHYSOISE

chilled creamy potato & leek soup

CRÈME DE POTIRON

creamy pumpkin soup

 lacto-ovo vegetarian

* Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



La Mer

*BAR EN CROÛTE ET SAUCE BEURRE BLANC

*sea bass filet baked in puff pastry crust, beurre blanc
- for two to share -*

BOUILLABAISSE

*Mediterranean fish and lobster stew,
saffron broth, rouille sauce*

GAMBAS À L'ARMORICAINE

shrimp in tomato-cognac cream sauce

*SOLE GRENOBLOISE

*sautéed Dover sole, crispy bread croutons,
lemon-caper butter*

HOMARD THERMIDOR

lobster baked in shell, mushroom cream sauce

*COQUILLE SAINT-JACQUES, SAUCE NOILLY PRAT, FONDUE DE POIREAUX, POMMES DE TERRE FONDANTES

sautéed scallops, fondant potatoes, leek, Noilly Prat sauce

La Terre

*FILET DE BŒUF ROSSINI

filet mignon, seared foie gras, truffle sauce

*MÉDAILLON DE VEAU AUX MORILLES

veal medallion, morel sauce

*CARRÉ D'AGNEAU RÔTI AUX HERBES, RATATOUILLE, GRATIN DAUPHINOIS

herb-roasted lamb rack, ratatouille, potato gratin

*CÔTE DE BŒUF

*bone-in ribeye steak, bordelaise sauce, tomato Provençale
12 oz boneless | 20 oz bone-in*

*MAGRET DE CANARD À L'ORANGE

*Brittany duck breast, Grand Marnier sauce,
marinated red cabbage*

Végétarien et Les Cassolettes

PETIT ÉPEAUTRE AUX CHAMPIGNONS

*creamy farro and mushroom "risotto",
goat cheese cream*

French Fries | Classic Mashed Potatoes | Ratatouille

Steamed Vegetables | Gratin Dauphinois | Haricots Verts

Cauliflower au Gratin



Les Plats Signatures de JACQUES

Les Entrées

SALADE DE CRABE AU RAIFORT ET SAUCE À L'ORANGE SANGUINE

lump crab meat salad, horseradish, blood orange sauce

SOUFFLÉ AU FROMAGE DE CHÈVRE MONTE CARLO

molten goat cheese soufflé, tomato sauce

Les Plats

*FILET DE BŒUF ROSSINI

filet mignon, seared foie gras, truffle sauce

HOMARD THERMIDOR

lobster baked in shell, mushroom cream sauce

Les Desserts

TARTE AUX POMMES À LA FRANGIPANE

Jacques' favorite apple tart

CRÊPES SUZETTE

Grand Marnier-caramel sauce

 lacto-ovo vegetarian

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