

RESTAURANT
ST. JACK
Vins · Biere · Liqueurs

Oysters*

PICKLED SHALLOT MIGNONETTE
SIX for 19. / TWELVE for 33.

Un

(choice of)

Salade Rouge

BEET, POMEGRANATE, TREVISO, BLOOD ORANGE, RED MUSTARDS, FROMAGE BLANC

Escargot Gratin

WILD MUSHROOM, BACON, RACLETTE, TOAST POINT

Scallop Crudo*

SCALLOP, GREEN CORIANDER AIOLI, PICKLED ASIAN PEAR, FERMENTED CHILI, MINT, DILL

Deux

(choice of)

Choux Farci

STUFFED CABBAGE ROLL, LEEKS, BLACK RICE, SHIITAKE, SALSIFY, PORCINI JUS

Sole Vadouvan

VADOUVAN VELOUTÉ, CAULIFLOWER, CURRANT, PINE NUT, HERBS

New York Strip

PRIME SIRLOIN, SUNCHOKE PUREE, GLAZED BABY BOK CHOI, SAUCE PERIGUEUX

ADD TO ANY DISH

SEARED FOIE GRAS 27.

OREGON BLACK TRUFFLES 30.

Trois

Chocolate Terrine

APRICOT, ROSE WATER, POMEGRANATE