

RESTAURANT
ST. JACK
Vins · Biere · Liqueurs

Fruits De Mer

OYSTERS*

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

CHILLED POACHED PRAWNS*

VADOUVAN AIOLI
THREE for 9. / SIX for 18.

SMOKED SCALLOP TARTARE*

LEMONGRASS AIOLI, CUCUMBER
RADISH, MUSTARDS, TROUT ROE
18.

Hors D'oeuvre

GAZPACHO

CRAB, SUNGOLD TOMATO, CELTUCE
CUCUMBER, TARRAGON
BRIOCHE
18.

STEAK TARTARE*

HAND CUT WAGYU STEAK
HORSERADISH, QUAIL EGG
PICKLED VEGETABLE, SOFT HERB
YUKON GOLD CHIPS
16.

SEARED FOIE GRAS*

BLUEBERRY, VERJUS
BRIOCHE, CRISPY QUINOA
HYSSOP PESTO
29.

ROASTED BONE MARROW*

SNAP PEA, JAMBON
SAUCE VERTE, PINE NUT
TOASTED BAGUETTE
18.

SWEETBREADS EN BROCHETTE

FAVA BEAN RAGOÛT, ESPELETTE
HONEY, PEA PISTOU
HORSERADISH
19.

Plats Principaux

KING SALMON NAPOLEON

POTATO RÖSTI, BRAISED SPIGARIELLO
SAUCE NANTUA
38.

SHEEP CHEESE GNOCCHI

ROMANO BEAN, SUNGOLD TOMATO
MAITAKE MUSHROOM, CHILI
SWEET CORN
30.

MUSSELS PROVENÇAL*

SAFFRON, TOMATO SHELLFISH BROTH
CARAMELIZED FENNEL, SHALLOT, GARLIC
ROUILLE TOAST
29.

LAMB T-BONE*

MINT YOGURT, CHARRED PADRON
GREEN GARLIC, WALLA WALLA ONION
SESAME, HARISSA VINAIGRETTE
37.

DUCK AUX CERISES*

FOIE GRAS LENTILS, BRAISED ENDIVE
BLACK PEPPER CRÈME FRAÎCHE, CHERRY
36.

STEAK FRITES*

SHALLOT & RED WINE DEMI GLACE
POMMES FRITES, BÉARNAISE

BAVETTE 8 oz.

31.

BISTRO FILET 10 oz.

48.

BONE-IN RIBEYE 46 oz.

100.

(please allow 45 minutes)

- add seared foie gras 27.-

- add roasted bone marrow 16.-

FROMAGE

8. EA. / 3 FOR 18. / 5 FOR 24.

D'Affinois (fr, cow) FAT, FATTY, FAT

Brillat Savarin† (fr, cow) BUTTERFAT, CHAMPAGNE, THAT CHEESE IS A REAL CROWD PLEASER

Mimolette Vieille (fr, cow) HAPPY, BUTTERSCOTCH HUED, BACON

Bleu de Laqueuille† (fr, cow) SPICY, TANGY, SO DANG SMOOTH

Alp Blossom† (at, cow) SUPER DUPER PRETTY FLOWER CROWN BABE

Cirone† (ch, cow) LIKE SWISS CHEESE AND PARM HAD A BABY

Pecorino Fiore Sardo† (it, sheep) HAY-SMOKED, FIRM AND FLAKY, DRIED FRUIT

Etxegarai† (esp, sheep) WOOD-SMOKED, HARD, MARY HAD A LITTLE CHEESE

Secret De Compostelle (esp, sheep) SWEET, NUTTY, SMOOTH AS BABY CHEEKS

Tomme d'Estaing† (fr, sheep) SPRINGY, TANGY, BUTTER & LANOLIN

Tomme de Chevre Grand-Mere Adrienne (fr, goat) BUTTERMILK, LEMON, ASH COAT, ZINGY

Ciresa Stracchino di Capra (it, goat) CRISP, CLEAN, JUST A YEASTY WHISPER

† made from unpasteurized milk

Petits Plats

OLIVES

5.

CERVELLE de CANUT

GOAT CHEESE, FROMAGE BLANC
SHALLOT, GARLIC
6.

CHICKEN LIVER MOUSSE

DIJON, PORT POACHED PRUNE
8.

TABLIER de SAPEUR*

FRIED TRIPE
CAPER & RED ONION MAYONNAISE
7.

OREILLES de CRISSES

CRISPY PORK RIND, ESPELETTE PEPPER
WARM MAPLE SYRUP
8.

POMMES FRITES*

AIOLI
7.

Greens

BUTTER LETTUCE

FINES HERBES, AVOCADO, RADISH
CROUTON, DIJON VINAIGRETTE
13.

FARM SALADE

ROASTED BEET, BLUEBERRY
FENNEL, CHÈVRE MOUSSE
SESAME CRACKER
14.

HEIRLOOM TOMATO

D'AFFINOIS, VERBENA, GREMOLATA
AMARANTH, PISTACHIO
CARAMELIZED SHALLOT
15.

* These items may contain components that are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% suggested service charge may be noted for groups of six or more.