

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*

HUCKLEBERRY, VERJUS
BRIOCHE, CRISPY QUINOA
HYSSOP PESTO
29.

BONE MARROW VIERGE*

TOMATO, SHALLOT, CAPER
BASILS, SHERRY VINEGAR
TOASTED BAGUETTE
18.

BRAISED ESCARGOT

BAYONNE HAM, CORN, GARLIC
OYSTER MUSHROOM, CREAM
PARMIGIANO REGGIANO CRISP
17.

Plats Principaux

WHOLE ROASTED BRANZINO
CREAMED CORN, LOBSTER MUSHROOM
SUMMER BASILS, CHARRED SHISHITO
36.

SHEEP CHEESE GNOCCHI

ROMANO BEAN, SUNGOLD TOMATO
SHIITAKE MUSHROOM, CHILI
AMARANTH, SWEET CORN
30.

MUSSELS PROVENÇAL*

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

DUCK AUX CERISES*

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

RABBIT CONFIT

HERB SPÄTZLE, BABY CARROT
CHARRED APRICOT, DILL, ESPELETTE
35.

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

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

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

Cantal Jeune (fr, cow) OG CLASSIC, TANGY, SALTY, BLAMMO

Viamala (ch, cow) CONCENTRATED CREAM, FLORAL, IT TAKES A VILLAGE

Challerhocker (ch, cow) AGED 1 YEAR, BRINE WASHED, PEANUT BRITTLE FINISH

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

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

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

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

L'estaing† (fr, sheep) SPRINGY, TANGY, BUTTER & LANOLIN

† 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.

Salades

BUTTER LETTUCE

FINES HERBES, AVOCADO, RADISH
CROUTON, DIJON VINAIGRETTE

13.

FARM SALADE

ROASTED BEET, BLACKBERRY
FENNEL, CHÈVRE MOUSSE
SESAME CRACKER

14.

HEIRLOOM TOMATO

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

15.

SUMMER MELON

MELON JUS, SHAVED CANTALOUPE,
BAYONNE HAM, BUTTERMILK RICOTTA,
SUMMER BASILS

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.