

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

PETITS FARCIS

EGGPLANT, FORBIDDEN RICE
 CHÈVRE, PISTOU, CAPER, MINT
 18.

STEAK TARTARE*

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

SEARED FOIE GRAS*

QUAIL EGG, BAYONNE HAM, HYSSOP
 MAPLE SYRUP, MORNAY
 29.

ROASTED BONE MARROW*

CARMELIZED ONION, GRUYÈRE
 FRIED SHALLOT, DEMI-GLACE
 TOASTED BAGUETTE
 19.

BRAISED ESCARGOT

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

Plats Principaux

WHOLE ROASTED BRANZINO

CREAMED CORN, LOBSTER MUSHROOM
 SPRING ONION, CHARRED SHISHITO
 SUMMER BASILS
 32.

FROMAGE BLANC GNOCCHI

ROMANO BEAN, SHITAKE MUSHROOM
 CHILI, SPIGARELLO, SWEET CORN
 30.

MUSSELS PROVENÇAL*

SAFFRON, TOMATO BROTH, CAPER
 CARMELIZED FENNEL, SHALLOT
 ROUILLE TOAST
 29.

DUCK AUX CERISES*

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

RABBIT CONFIT

HERB SPÄTZLE, BABY CARROT
 PINE NUT, 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.-

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, FENNEL
 CHÈVRE MOUSSE
 SESAME CRACKER
 14.

PEAR SALADE

MIXED GRAPE, VERJUS, BASIL
 FROMAGE BLANC, BRIOCHE
 15.

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*) SPICED & TANGY BUT STILL A SMOOTH OPERATOR

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

Emmentaler AOP† (*ch, cow*) DENSE, SWISS-ESQUE, HOLY IN MORE WAYS THAN ONE

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

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

† made from unpasteurized milk

* 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.