

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  
TURNIP, MUSTARDS, TROUT ROE  
18.

## Hors D'oeuvre

### STEAK TARTARE\*

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

### SEARED FOIE GRAS\*

QUAIL EGG, BAYONNE HAM, MORNAY  
LEMON VERBENA MAPLE SYRUP  
BRIOCHE  
29.

### ROASTED BONE MARROW\*

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

### COQUILLE ST. JACK

SEARED SCALLOP, GRUYÈRE MORNAY  
COGNAC, FINES HERBES  
BREADCRUMB  
23.

## Plats Principaux

### PAN ROASTED SKATE WING

SPIGARIELLO, ROASTED TURNIP  
SALMON ROE, GRENOBLOISE  
32.

### CHANTERELLE BUCATINI

PORCINI, SMOKED SUNCHOKE, SHISO  
PECORINO FIORE SARDO  
30.

### MUSSELS PROVENÇAL\*

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

### RABBIT CONFIT

HERB SPÄTZLE, BABY CARROT  
PINE NUT, DILL, ESPELETTE  
35.

### DUCK EN CROÛTE\*

SQUASH, BRAISED LEEK, APPLE  
FOIE GRAS BUTTER, DUCK GRAVY  
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.-

## 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.

### CHICORY SALADE

SMOKED DUCK BREAST, WALNUT  
AIRLIE RED APPLE, CHEDDAR  
MAPLE VINAIGRETTE  
16.

### 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

Crèmeux de Bourgogne (*fr, cow*) PILLOWY, SILKY, BREAKFAST IN BED

Bleu de Basque (*fr, sheep*) CREAMY, SPICED, FRESH AND FLORAL

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

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

Montes de Alcala (*esp, goat*) CITRUS, FRESH, LUXURIOUS, EVOO AND PIMENTÓN

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.