

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
SUNCHOKE CHIPS
16.

CRÈME DE TOMATE EN CROÛTE

CREAM OF TOMATO SOUP
BAKED IN PUFF PASTRY
12.

SEARED FOIE GRAS*

QUAIL EGG, BAYONNE HAM, MORNAY
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, BREADCRUMB
23.

Plats Principaux

ROASTED BLACK COD

MANILLA CLAM, SQUID, CARROT
SHIITAKE, CAULIFLOWER
CURRY SAFFRON BROTH
37.

CHANTERELLE BUCATINI

PORCINI, SMOKED SUNCHOKE, MINT
PECORINO FIORE SARDO
30.

MUSSELS PROVENÇAL*

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

DUCK POT PIE*

SQUASH, APPLE, FOIE GRAS BUTTER
SPIGARELLO, 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.-

FROMAGE

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

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

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

Challerhocker (*ch, cow*) BROWNED BUTTER, SWEET CREAM AND CARMEL

La Dama Sagrada† (*esp, goat*) AGED 6 MONTHS, CREAMY, INTENSE

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

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

WALNUT, AIRLIE RED APPLE
CHEDDAR, MAPLE VINAIGRETTE
15.

PEAR SALADE

MIXED GRAPE, VERJUS, BASIL
FROMAGE BLANC, BRIOCHE
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.