

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.

HAMACHI CRUDO*

RADISH, CUCUMBER
CHILI, BUDDHA'S HAND
16.

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.

Plats Principaux

ROASTED BLACK COD

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

WILD MUSHROOM BUCATINI[^]

SHIMEJI, HEDGEHOG, KING OYSTER
MINT, PECORINO FIORE SARDO
30.

MUSSELS À LA NORMANDE*

DRY CIDER, CARAMELIZED FENNEL
BACON, APPLE, CRÈME FRAÎCHE
30.

LAMB SHANK EN CROUTE*

SQUASH, APPLE, FOIE GRAS BUTTER
RUSSIAN KALE, LAMB GRAVY
36.

BONE-IN PORK CHOP*

CONFIT POTATOES, CHARRED CABBAGE
KIMCHI BUTTER, SAUCE DIANE
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*

WALNUT, MOUNTAIN ROSE APPLE
CHEDDAR, MAPLE VINAIGRETTE
15.

BRUSSELS SPROUTS*

BROWN BUTTER CAESAR, BASIL
BAYONNE HAM, BOTTARGA
PECORINO FIORE SARDO
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

BRIE DE NANGIS (fr, cow) EARTHY, SALINITY, A BRIE FOR A GROWN UP

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) BROWNEED BUTTER, SWEET CREAM AND CARAMEL

LA DAMA SAGRADA † (esp, goat) AGED 6 MONTHS, INTENSE, THAT GOAT EARNED IT

BLEU DE CHEVRE † (fr, goat) VANILLA-SOAKED CASHMERE, RARE, A GATEWAY BLUE

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. ^ Wild mushrooms: not inspected product.