

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*

WATERMELON RADISH, CUCUMBER
GREEN GRAPE, CHILI
16.

Hors D'oeuvre

STEAK TARTARE*

HAND CUT STEAK, CORNICHON
ESPELETTE, CELERY, BLUE JAY
BEEF POMMES
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

WHOLE RAINBOW TROUT*

BABY TURNIP, WATERCRESS, JASMINE
MEYER LEMON, SHAVED LARDO
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.

BEEF SHORT RIB

GRATIN DAUPHINOIS, RAINBOW CHARD
CANTAL JEUNE, SAUCE DAUBE
39.

STEAK FRITES*

SHALLOT & RED WINE DEMI GLACE
POMMES FRITES, BÉARNAISE

BAVETTE 8 oz.

31.

BISTRO FILET 10 oz.

48.

BONE-IN RIBEYE 46 oz.

(please allow 45 minutes)

100.

- 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, SHERRY POACHED FIG
8.

TABLIER de SAPEUR*

FRIED TRIPE
CAPER & RED ONION MAYONNAISE
7.

OREILLES de CRISES

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*

ARUGULA, WALNUT, HONEYCRISP APPLE
CHEDDAR, MAPLE VINAIGRETTE
15.

BROCCOLINI TEMPURA

WHIPPED RICOTTA, BASIL VINEGAR
ARUGULA PISTOU, CHILI CRISP
14.

Fromage

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

D'AFFINOIS (fr, cow) FAT, FATTY, FAT

BRILLAT SAVARIN† (fr, cow) BUTTERFAT, CHAMPAGNE, A REAL CROWD PLEASER

MIMOLETTE VIEILLE (fr, cow) HAPPY, BUTTERSCOTCH HUED, BACON

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 CARAMEL

CANTAL JEUNE (fr, cow) OG CLASSIC, TANGY, SALTY, BLAMMO

BLUE JAY (us, cow) RICH, JUNIPER BERRIES, PUT IT ON YOUR STEAK

BLEU DE LAQUEUILLE (fr, cow) SPICED & TANGY BUT STILL A SMOOTH OPERATOR

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

TOMME DE MA GRAND-MÈRE (fr, goat) HAND-LADLED, WRINKLED EXTERIOR, CREAMY TANG WITHIN

SECRET DE COMPOSTELLE (esp, sheep) SWEET, NUTTY, SMOOTH AS BABY CHEEKS

ETXEGARAI † (esp, sheep) SMOKEY, WOODSY, A SHEPERD'S BONFIRE

† 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.