

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
CANDIED BUDDHA'S HAND, 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 ROASTED BRANZINO

PRAWN VELOUTÉ, MANILA CLAM
BRAISED LEEK, CARROT
LOBSTER BUTTER
37.

WILD MUSHROOM BUCATINI[^]

SHIMEJI, HEDGEHOG, KING OYSTER
MINT, SMOKED SHEEP'S CHEESE
30.

MUSSELS À LA NORMANDE*

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

LAMB SHANK EN CROUTE*

SQUASH, APPLE, FOIE GRAS BUTTER
LACINATO 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.

(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, 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, HONEYCRISP APPLE
CHEDDAR, MAPLE VINAIGRETTE
15.

BRUSSELS SPROUTS*

BROWN BUTTER CAESAR
BASIL, BAYONNE HAM
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, 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*) BROWNEED BUTTER, SWEET CREAM AND CARAMEL

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

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

TOMME DE CHEVRE GRAND-MÈRE ADRIENNE (*fr, goat*) FUDGY, BUTTERMILK, LEMON

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

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.