

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*

CHARRED RATATOUILLE, BASIL AIOLI
HERBES DE PROVENCE
TOASTED BAGUETTE
19.

Plats Principaux

ROASTED HALIBUT

MEYER LEMON BEURRE BLANC
JASMINE, TURNIP, LARDO
37.

WILD MUSHROOM BUCATINI[^]

MOREL, BLACK TRUMPET, KING OYSTER
MINT, PECORINO FIORE SARDO
31.

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 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.

FAVA TOP SALADE*

CRAB, SMASHED PEA, TATSOI
PARMESAN, DILL "RANCHOVY"
16.

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, CARAMELIZED DEPTH, LIKE A NEXT LEVEL CHEDDAR

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

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

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

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

PECORINO FIORE SARDO † (*it, sheep*) HAY-SMOKED, FIRM AND FLAKY, DRIED FRUIT

VEIGADARTE CON MALTA (*esp, goat*) TOASTED BARLEY, SUBTLE, BUTTERFAT, GOLD MEDAL QUALITY

ETXEGARAI † (*esp, sheep*) SMOKEY, WOODSY, A SHEPHERD'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.