

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  
STRAWBERRY, CHILI  
16.

*Hors D'oeuvre*

**STEAK TARTARE\***

HAND CUT STEAK, CORNICHON  
ESPELETTE, CELERY, BLUE JAY  
BEEF POMMES  
16.

**PURPLE ASPARAGUS**

TÊTE DE COCHON  
SAFFRON SABAYON  
TARRAGON, ALMOND  
14.

**SEARED FOIE GRAS\***

WARM LENTIL SALAD, BACON  
GREEN GARLIC, PORCINI  
29.

**ROASTED BONE MARROW\***

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

*Plats Principaux*

**ROASTED HALIBUT**

MEYER LEMON BEURRE BLANC  
WATERCRESS, TURNIP, LARDO  
37.

**WILD MUSHROOM BUCATINI<sup>^</sup>**

MOREL, SHIMEJI, KING OYSTER, RAMP  
MINT, PECORINO FIORE SARDO  
31.

**MUSSELS À LA NORMANDE\***

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

**LAMB CONFIT**

FAVA BEAN, GREEN GARLIC  
ZUCCHINI, BURRATA, ZA'ATAR  
41.

**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.

**CRAB & FAVA SALADE\***

SMASHED PEA, SPINACH  
FAVA TOP, PARMESAN, BRIOCHE  
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

CRÉMEUX DE BOURGOGNE (*fr, cow*) LUSH, BUTTERY, VOLUPTUOUS

MIMOLETTE VIEILLE (*fr, cow*) HAPPY, CARAMELIZED DEPTH, LIKE A NEXT LEVEL CHEDDAR

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

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

VIAMALA (*ch, cow*) CONCENTRATED CREAM, FLORAL, IT TAKES A VILLAGE

EMMENTALER AOP † (*ch, cow*) DENSE, SWISS-ESQUE, HOLY IN MORE WAYS THAN ONE

SCHNEBELHORN † (*ch, cow*) ALPINE SPICINESS, DECADENT, A GRITTY BITTY

CHALLERHOCKER (*ch, cow*) BROWNED BUTTER, SWEET CREAM AND CARAMEL

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

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

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.