

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.

TINNED FISH

GALICIAN SARDINES, PICKLE
BUTTERED TOAST
13.

HAMACHI CRUDO*

WATERMELON RADISH, CUCUMBER
STRAWBERRY, CHILI
16.

Hors D'oeuvre

STEAK TARTARE*

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

SEARED FOIE GRAS*

WARM LENTIL SALAD, BACON
GREEN GARLIC, PORCINI
29.

ROASTED BONE MARROW*

RAVIGOTE, SNOW PEA, PICKED HERBS,
SPRING LEAVES & GREENS
TOASTED BAGUETTE
19.

ASPARAGUS*

TÊTE DE COCHON, TARRAGON
SAFFRON SABAYON, ALMOND
14.

Plats Principaux

ROASTED HALIBUT

MEYER LEMON BEURRE BLANC
WATERCRESS, TURNIP, LARDO
37.

RAMP BUCATINI[^]

MOREL, ASPARAGUS, SPRING GREENS
MINT, SMOKED RICOTTA SALATA
31.

MUSSELS À LA NORMANDE*

DRY CIDER, CARAMELIZED FENNEL
SMOKED HAM, PURPLE SNOW PEA
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

BAGUETTE

CRÉMERIE CLASSIQUE BUTTER
GARLIC & CHILI OLIVE OIL
4.

OLIVES

5.

POMMES FRITES*

AIOLI
7.

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.

Greens

BUTTER LETTUCE

FINES HERBES, AVOCADO, RADISH
CROUTON, DIJON VINAIGRETTE
13.

CRAB & FAVA*

SMASHED PEA, SPINACH, BRIOCHE
PARMESAN, DILL "RANCHOVY"
16.

SPRING CRUDITÉ

MARKET VEGETABLES, GREENS
SOFT HERB, ROMESCO
13.

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*) BROWNEED BUTTER, SWEET CREAM AND CARAMEL

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.