

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.

**SALMON CRUDO\***

GRANNY SMITH APPLE, BUTTERMILK  
CELERIAC, VERJUS, LOVAGE  
CHERVIL OIL  
16.

**TINNED FISH**

GALICIAN SARDINES, PICKLES  
BUTTERED TOAST  
13.

*Hors D'oeuvre*

**TOMATE en CROÛTE**

CRÈME OF TOMATO SOUP  
BAKED IN PUFF PASTRY  
14.

**STEAK TARTARE\***

HAND CUT FILET, CHARRED ALLIUM  
SHIMEJI MUSHROOM  
FINES HERBES, CAESAR VINAIGRETTE  
16.

**SEARED FOIE GRAS\***

POACHED APRICOT, ROSE SYRUP  
BUTTERMILK BISCUIT  
29.

**ROASTED BONE MARROW\***

FRISÉE, 6 MINUTE EGG, BACON BITS  
WARM SHERRY VINAIGRETTE  
CHARRED SHALLOT  
TOASTED BAGUETTE  
20.

*Plats Principaux*

**SEA BASS NANTUA\***

BACON WRAPPED ENDIVE  
ORANGE, FENNEL, PRAWN  
HIJIKI HOLLANDAISE  
38.

**RICOTTA DUMPLINGS^**

CHARRED LEEK SOUBISE, WILD MUSHROOMS  
SUNCHOKE CHIP, KALE, PICKLED CHILI  
PECORINO  
30.

**MUSSELS MOUCLADE\***

SAFFRON, CRÈME FRAÎCHE  
CARROT, TROUT ROE  
GREEN HARISSA TOASTED BAGUETTE  
30.

**STUFFED DUCK BREAST\***

CARAMELIZED MISO, LION'S MANE  
BUTTERNUT SQUASH PURÉE  
SMOKED CRANBERRY JUS  
37.

**TRIPES À LA MODE DE CAEN**

CLASSIC TRIPE & CALVADOS STEW  
26.

**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.

*Salade*

**BUTTER LETTUCE**

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

**ALMOST SPRING SALADE**

SHAVED CARROT, EARLY SPRING GREENS  
WATERMELON RADISH, ETXEGARAI †  
MINT, PISTACHIO  
15.

**CURRY ROASTED ROMANESCO**

RAISIN MOSTARDA, WHIPPED YOGURT  
SEEDY PAPADUM, CILANTRO  
15.

*Fromage*

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

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

FOURME D'AMBERT (*fr, cow*) VELVETY, EARTHY, EAGER TO PLEASE

CACIOTTA PAESANELLA (*it, cow*) BEEFY, FUNK, SUBTLE BUT THICK

SLEEPING BEAUTY † (*us, cow*) DAMP EARTH, SEMI-FIRM, GIVE HER A KISS

LANGHERINO (*it, cow, sheep*) BLOOMY, CREAMY, BUTTERMILK, DON'T CRY OVER SPILLED SILK

ARPEA de BREBIS (*fr, sheep*) SUPPLE, SHROOMY, YOUNG & LOUD

ROQUEFORT † (*fr, sheep*) CREAMY, TANGY, SALTY, BOUJEE BLUE

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

PECORINO ROMANO – FULVI † (*it, sheep*) UMAMI, SALTED WALNUT, ROME'S VERY OWN

MEKKERSTEE (*nl, goat*) MATURE, RICH, FUDGY, SWEET CLOVER

MERRY GOAT (*us, goat*) WHITE MUSHROOM, BRIE-ESQUE, CHARDONNAY'S BFF

† MADE FROM UNPASTEURIZED MILK

^ Wild mushrooms: not inspected product. \* 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.