

ST. JACK

FRUITS DE MER

OYSTERS*

SHALLOT MIGNONETTE

SIX for 19./ TWELVE for 37.

CHILLED POACHED PRAWNS* 16.

6 EACH, VADOUVAN AIOLI

SCALLOP CRUDO* 14.

BUDDHA'S HAND, PISTACHIO, GREEN APPLE

PETIT PLATS & NOT SO PETIT PLATS

BAGUETTE 4.

EUROPEAN CULTURED BUTTER

OLIVES 7.

MARINATED WITH GARLIC, THYME & ORANGE ZEST

POMMES FRITES* 8.

AIOLI

CRUDITÉS 13.

SPRING VEGETABLES, TARRAGON CREAM

OREILLES de CRISSES 8.

CRISPY PORK RIND, ESPELETTE PEPPER, WARM MAPLE SYRUP

CERVELLE de CANUT 10.

GOAT CHEESE, FROMAGE BLANC, SHALLOT, GARLIC, BAGUETTE

CHICKEN LIVER MOUSSE 10.

DIJON MUSTARD, PORT POACHED PRUNE, BAGUETTE

PÂTÉ EN CROÛTE 15.

HAM, PARSLEY, WHITE WINE GELÉE, DIJON

ASPARGUS ET MOUSSELINE* 18.

RAMP, CHAMPAGNE SABAYON, CONFIT YOLK, UNI

TURNIPS NORMANDIE 14.

CIDER GASTRIQUE, DIJON, BRIE SAUCE

SPRING SALAD 13.

HAZELNUT CRUMBLE, PANTALEO CHEESE, ELDERFLOWER VINAIGRETTE

BUTTER LETTUCE 13.

AVOCADO, RADISH, CROUTON, DIJON VINAIGRETTE, FINES HERBES

BEEF TARTARE* 16.

MIZUNA, BEET, SHALLOT POTATO CRUMBLE, GRIBICHE

CHILLED NETTLE VICHYSOISE* 18.

CAVIAR, CRÈME FRAÎCHE, ROASTED CHIVE OIL, SWEET ONION TUILE

PLATS PRINCIPAUX

CAULIFLOWER MEUNIÈRE 31.

POMMES ALIGOT, BROWN BUTTER, CAPER, LEMON

TRIPES À LA MODE DE CAEN 30.

CLASSIC TRIPE & CALVADOS STEW

DUCK À L'ORANGE* 41.

LEEKS, SATSUMA, GREEN PEPPERCORN, CHAMOMILE

ST. JACK SMASH BURGER & FRITES* 17.

BACON, CHEDDAR, ONION, PICKLE, ST. JACK SAUCE, BRIOCHE

MUSSELS MARINIÈRE 33.

GARLIC, SHALLOT, FINES HERBS, CAPER, WHITE WINE, LEMON

STEAK FRITES*

SHALLOT & RED WINE DEMI-GLACE, POMMES FRITES, BÉARNAISE

BAVETTE 10 oz. 43.

DRY-AGED RIBEYE 16 oz. 60.

* 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.