

La Rotisserie

Herb Crusted “Black Foot” Free Range Chicken

Piment d’Espelette and Cider Brined

Iberico de Bellota Pork Rack Loin

Olive Tapenade and Garlic Marinated Veal Rack

Prime Rib aux Poivre et Herbes de Provence

Sauces au Choix

Grain Mustard, Poivre, Roquefort

Béarnaise, Choron, Bordelaise

Les Cassolettes

Hand Cut French Fries

Cauliflower au Gratin

Classic Mashed Potatoes

Green Peas à la “Française”

Rotisserie Potatoes

Vegetable Bouquetière

Gratin Dauphinois

Ratatouille

Pilaf Rice

Haricots Verts

Jacques

Hors d'Oeuvres

Terrine de Foie Gras de Canard

Duck Foie Gras Terrine

Cocktail d'Avocat Crevettes

Shrimps, Avocado and Grapefruit Wedges with Marie-Louise Sauce

Saucisse de Lyon aux Pistaches

Jacques' Truffle and Pistachio Warm Sausage over Lyonnaise Potato Salad

Pannequet de Saumon en Tartare

Salmon Tartar wrapped in Cured Salmon Slice with Cucumber Salad

Escargots Bourguignon en Croute

Baked Escargots with Burgundy Garlic Sauce in Puff Pastry

Escalope de Foie Gras en Pot au Feu

Casserole of Seared Duck Foie Gras poached in Vegetable Consommé

Cuisses de Grenouilles et Gnocchi à la Parisienne

Frog Legs with Parisian Herb Gnocchi in Riesling Sauce

Moules Marinières

*Fresh Normandy Mussels with Shallots, White Wine and Parsley
(subject to local market availability)*

Salades

Cœur de Laitue à l'Echalote et Roquefort

Heart of Boston Lettuce with Shallots and Roquefort Blue Cheese

Salade au Crottin de Chavignol Chaud

Warm Goat Cheese with Frisée Salad and Sautéed Pancetta

Soupes

Gratiné à l'Oignon

Classic Baked Onion Soup with Gruyere Cheese Crust

Crème de Potiron

Creamy Pumpkin Soup

Soupe de Poisson Marseillaise

Fish Soup with Rouille Sauce and Garlic Croutons



Jacques

Poissons

Darne de Saumon Grillé Sauce Hollandaise

Grilled Salmon with Chive Potatoes and Hollandaise Sauce

Gambas Sauté Provençal

Sautéed Shrimps in "Lessatini" Extra Virgin Olive Oil with Garlic, Parsley and Tomatoes

Coquille Saint-Jacques au Four

Gratinated Traditional Scallops in Shell with Mushroom Duxelle

Sole Grenobloise

Dover Sole sautéed with Crispy Bread Croutons, Lemon and Capers Butter

Homard Comme à Cancale

Brittany Style Maine Lobster baked in Shell with Tarragon and Coral Butter

Viandes

Steak Frites

Grilled Sirloin Steak with Hand Cut Fried Potatoes and your choice of sauces

Blanquette de Veau à l'Ancienne

Traditional Veal Stew with Wild Mushroom and Glazed Pearl Onions

Cassoulet au Confit de Canard

Duck Leg Confit and Sausage in Tomato Provence Bean Stew

Fromages

Cheese Trolley

Jacques' selection of the finest A.O.C. French Cheeses

Desserts au Chariot

Baba au Rhum

Freshly Poached Pastry in Aged French Island Rum

Charlotte Cecile

Valrhona Chocolate and Vanilla Lady Finger Cake

Sélection de Pot de Crème "pas Brulé"

Vanilla, Chocolate and Coffee Cream Pot

Mille Feuille Framboise

Crispy Baked Puff Pastry Layers with Light Cream and Fresh Raspberries

Choux à la Crème

Stuffed Choux Pastry with Chantilly Cream

Mousse au Chocolat

Café de Paris Chocolate Mousse

Tarte aux Pommes Frangipane

Jacques' Favorite Apple Tart with Hazelnut Cream

Glaces et Sorbets

Glace: Pistachio, Vanilla, Chocolate

Sorbet: Citron, Raspberry, Apricot

