

Jacques' Brasserie

Menu Expérience du Réveillon 2024

Chef Jacques' Amuse-Bouche

Appetizers

Le Bisque de Homard* 16.00
Lobster Bisque

La Gratinée des Halles 16.00
Onion Soup Gratinée

La Cassolette de Joes de Boeuf* 30.95
A House Delicacy: Braised Wagyu Beef Cheeks,
Wild Mushrooms, Sherry Wine Sauce

Le Gratin de Saint Jacques* 26.95
Gratin of Bay Scallops & Shiitake Mushrooms,
Creamy Lobster Sauce

Le Boudin Blanc* 28.95
Toulouse Sausage, Bacon Wrapped Scallop
on White Beans

Une Crêpe à la Ciboulette* 29.95
Chive Crêpe Stuffed with Duxelle of Wild
Mushrooms, Tomato Concassé, Truffle Sauce

Trio de Saumons* 30.95
Norwegian Salmon: House Dill Cured, Smoked,
Rillettes with Salmon Caviar, Capers

Le Croustillant au Roquefort 31.95
Warm Roquefort Cheese Tart, Caramelized Apples,
Cinnamon, Calvados

Les Huitres Chaudes ou Froides** 32.95
Half Dozen Oysters – Cold with Sauce Mignonette,
Hot with Béarnaise Sauce

Les Escargots de Bourgogne* 32.95
Half Dozen Snails from the Vineyards Of Burgundy
with Garlic and Herb Butter

Salads

La Salade de l'Auberge 15.00
Organic Mesclun Salad, Crudités,
Vinaigrette Maison

La Salade Composée au Roquefort* 25.95
Roquefort Cheese Salad

La Salade Caesar 24.50
Gem Lettuce Caesar Salad

* **Gluten free item**

Please inform your server of any dietary restrictions.

* These items may contain raw or undercooked ingredients or may be served undercooked. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.

Entrees

Les Filets de Truite* 60.95
Rainbow Trout Filets, Mushrooms, Crabmeat,
Toasted Almonds

La Matelote de Poissons et Crustacés* 68.95
Sea Bass, Salmon, Shrimp, Scallops, Lobster,
Cognac Lobster Sauce

La Sole de la Manche* 66.95
Dover Sole Sautéed with Lobster, Mushrooms,
Tomato Concassé

Le Homard du Maine* 69.95
Maine Lobster, Jumbo Lump Crabmeat, Citrus,
Sauternes Sauce

Les Escalopes de Veau* 64.95
Veal Scaloppini, Virginia Ham, Crabmeat, Mushrooms,
Crème Sauce, Spaetzels

Les Deux Tournedos** 67.95
Creekstone Farms Natural Beef Tenderloins, Mushrooms,
Béarnaise Sauce Add Rougié Foie Gras* 18.00

Carré d'Agneau* 73.50
Rack of Lamb, Herbs de Provence, Seasonal Vegetables,
Thyme Sauce

L'Assiette de Gibier du Chasseur* 75.95
Hunter's Duo: Venison Strip Loin, Quail Stuffed with
Duck Mousse, Roebuck Sauce

Le Sauté Gourmandise Papa Ernest** 72.95
Medallions of Beef, Veal and Lamb Chop,
Roasted Half Maine Lobster Tail, Truffle Sauce

**Le Filet de Boeuf Encroûte Wellington,
Perigourdine*** 76.95
Beef Wellington with Truffle & Madeira Sauce

Desserts

Selection from our Dessert Menu

Our Assorted Hot Soufflés* 14.95
Grand Marnier, Chocolate, Raspberry

Please order at the beginning of your meal

Julius Meinl Coffee Service 6.00

Harney and Sons Fine Teas 6.00

Happy Holidays et Bon Appétit to All

Jacques' Brasserie

Specialty Featured Bottled Beer

Kronenbourg Lager | Obernai, France | 10

Orval Trappist Ale | Villers-devant, Belgium | 14

Ayinger Bavarian Pils | Aying, Germany | 11

Draught Beer

Papa's Pilsner

Lost Rhino Brewing | Ashburn, VA | 10

Stella Artois

Belgium | 10

Face Plant IPA

Lost Rhino Brewing | Ashburn, VA | 10

Toasted Lager

Lost Barrel Brewing | Middleburg, VA | 10

Shotter McMunn's Irish Stout

Lost Rhino Brewing | Ashburn, VA | 10

Spirit-Free

Sage Cranberry Soda | 9

Saint-Tropez Punch | 10

Guava, Pineapple, Fever Tree Club Soda

Lemon Mint Sweet Tea | 7

Virgil's "Micro-Brewed" Cream Soda | 8

Boylan Root Beer | 9

Hot Cider | 9

Garnished with a cinnamon stick and orange wedge

Specialty Seasonal Cocktails

L'Apéritif du Patron (House Aperitif) | 15
Crémant d'Alsace, Framboise, Chambord, Raspberry

Empress 75 | 19

Empress Gin, Lemon Juice, Crémant d'Alsace

Apple Cider Margarita | 18

Hornitos Reposado Tequila, Cointreau, Apple Cider,
Fresh Lime Juice

Cranberry Tanqueray and Tonic | 19

Tanqueray 10 Gin, Cranberry Juice,
Fever-Tree Tonic Water

Papa's Le Picon Bière (Amer Siedel) | 15

Kronenbourg Beer, Amer Picon, Lemon

The Great Falls Manhattan | 19

Woodford Reserve Bourbon, Dolin Rouge
Sweet Vermouth, Orange Bitters

Night Fall in Great Falls | 17

Myer's Dark Rum, Domaine de Canton
Ginger Liqueur, Fresh Lime Juice

Le Pavillon Martini | 19

Belvedere Vodka, Lillet Blanc, Elderflower Liqueur

Le Cap à la Saugé (Sage Cape Cod) | 18

Grey Goose Vodka, Cranberry, Sage, Honey

La Feuille d'Érable (Maple Leaf) | 19

Maker's Mark Bourbon, Thyme, Maple Syrup, Lemon

**Papa's Le Vin Chaud (Hot Spiced
Mulled Wine)** | 18

Red Wine, Cognac, Cloves, Cinnamon, Orange

**Cidre Chaud aux Epices (Spiced
Virginia Cider)** | 17

Myers Dark Rum, Virginia Cider, Brown Sugar,
Cinnamon, Lemon, Orange

Welcome to Jacques' Brasserie

The menu and decor at Jacques' Brasserie are a special tribute to my father, François Hearinger, who opened the original Chez François in Washington D.C. in 1954. Many of the recipes I use here at the brasserie come from a notebook of handwritten recipes my father brought with him when he first moved from France to the United States. The dining room is furnished with hand-painted, ceramic-topped tables that Papa had built, in the Alsatian style many years ago. The copper on the walls comes from my father's vast collection of traditional copperware and the wall behind the banquette and Jacques' Bar Rouge are upholstered in red paisley fabric that my father purchased in large bolts on a trip back to France. These items are part of my family's heritage and the legacy of L'Auberge Chez François.

**My wish is for you to experience the best of traditional Alsatian cuisine
on your next visit to Jacques' Brasserie.**

Chef Jacques Haeringer