

~APPETIZERS~

**CALAMARI
FRIED OR GRILLED**
With Vegetable "Noodles" &
Nuoc Cham
\$15.50

MUSSELS MARINIÈRE
Steamed in White Wine with
Shallot, Leek, Garlic &
Spinach \$14.50

**BRAISED WILD BOAR
MINIATURE TACOS**
With Hominy, Green Mole &
Cilantro Sprouts \$15

**TOGARASHI
CRUSTED TUNA
TATAKI**
On Surō Vegetables with
Kewpie Sauce,
Watermelon Coulis,
Red Chili Oil & Tobiko \$18

**GRILLED
AUSTRALIAN LAMB
CHOPS**
On Harissa Spiked
Chickpea Hummus \$21

WILD GULF SHRIMPS
In a Housemade
Thai Green Curry with Mango
& Toasted Cashews \$16

"KALBI"
Marinated and Grilled Korean
Style Short Ribs with
Housemade Kimchi
\$16.50

MAINS

~PLATS PRINCIPAUX~

LOBSTER SOUFFLÉ
French Brie, Asparagus, & Fine Herbs
\$23.95

MUSHROOM SOUFFLÉ
Snow Goat Cheese, Leeks & Truffle Oil
\$21.50

THE J-BISTRO BURGER
'1855' Premium US Black Angus Striploin Burger
topped with
Caramelized Onion & Brie Cheese
On a Soft Egg Bun with our Specialty Condiments
& Pomme Frites \$28

FRESH RAMEN NABEMONO
With Pork Belly, Grilled Shrimp,
Shiitake Mushrooms & Napa Cabbage
In a Spicy Broth \$28

PAN ROASTED SALMON
On Korean Miso Glazed Rice Cakes with
Grilled Sesame Zucchini, Roasted Cauliflower &
Baby Spinach \$29.50

DUO OF QUAIL
Seared Breasts & Crispy Legs With Baby Carrots,
Bamboo Shoots, Eggplant & Basil in a Housemade
Thai Green Curry-Coconut Sauce on Jasmine Rice
\$32

NEW YORK STEAK FRITES
'1855' Premium US Black Angus Striploin
Topped with Truffled Marrow Butter, Peppercorn
Porto Sauce & Persillade Pommes Frites
\$34 - 8oz. or \$40 - 12oz.

"RED BRAISED" WILD BOAR SHANK
On Steamed Jasmine Rice, Forest Mushrooms,
Snow Peas and Pickled Mustard Greens \$39

~ APPETIZERS~

**KABOCHA SQUASH
SOUP**
With Shibō de Chōri
Scallops, Wild Mushrooms,
Matcha Crème Fraîche &
Crispy Shallots
\$12

~SALADS~

**PECAN CRUSTED-
GOAT CHEESE**
Cranberry Compote &
Herbed-Cider Vinaigrette
\$14.25

CAESAR
With Romaine, Bacon and
Parmigiano Reggiano Crisp
\$13.75

**WARM RADICCHIO
SALAD**
With Spinach tossed in
Stilton Dressing, Bacon, &
Toasted Pistachios \$16

~J'S 'FAVES'~

FOIE GRAS TERRINE
Madeira Gelée, Toast Points
\$16.50

BRIE FRITTER
Fried Spinach & Red
Currant Cumberland
\$15.50

~SPECIALS~

COLD APPETIZERS



OYSTERS
On the half Shell
"Chippigane's"
& "Ruisseau's" \$18.50

SALMON "POKE"
Cured Salmon with
Dulse Seaweed, Sesame,
Inked Tempura Avocado &
Watermelon Radish on a
Pickled Pear Coulis \$15

~SPECIALS~

MAINS

**FRESH SAFFRON TAGLIATELLE
"CARBONARA"**
With Roasted Sea Scallops, Shaved Pork,
Snow Peas, Asparagus & Fresh Basil
In a Classic Egg Yolk Sauce \$28

PAN ROASTED ARCTIC CHAR
On Inked Lentil Purée, Grilled Asparagus,
Almond Butter Kale and a
Champagne Grape Beurre Blanc \$39

BRAISED BEEF SHORT RIB
On Crispy Garlic Milk, Pickled Shimeji Mushrooms,
Sesame Bok Choy and a Chili-Lemongrass Glaze
\$38

~SPECIALS~

HOT APPETIZERS

**SPICY SCALLOP
GYOZA DUMPLING**
With Napa Cabbage,
Mushroom & Thai Chiles in
a Miso-Mustard Sauce
\$16.50

**LOBSTER BISQUE
SOUP**
With Back Fin Crab &
Lemon Pressed Yogurt
\$13