



(Front) Salmon and Asparagus Napoleon - Pan-seared fillet of salmon and poached asparagus served on crispy puff pastry, finished with our tomato, lemon and tarragon veloute. Spinach ravioli
 (Back) Mousse Au Chocolate - An unctuous homemade dark chocolate Grand Marnier mousse, gently served on its thin crunchy crepe with our delicious caramel sauce and chocolate ganache



SAINT-JACQUES

FRENCH CUISINE

Visit Saint-Jacques and savor a taste of traditional French cooking and dining. The first thing that patrons of Saint-Jacques will observe is the almost reverent atmosphere. The aromas of traditional French fare waft through the air. The perfect complicity of expertise, owner Lil Lacassagne's French upbringing and Executive Chef Aaron Whittington's skills combine for the creation of authentic French dishes and savory delicacies that you'll remember.

The restaurant is Lacassagne's temple, a nod to the tradition which he believes should be preserved. It's almost worth a trip to Saint-Jacques to listen to Lacassagne preach his homilies about French cooking, but we advise sampling the fare, too. An evening spent at Saint-Jacques is a pilgrimage to the very roots of French gastronomy.

Begin your journey with Coquilles Saint-Jacques, the restaurant's namesake dish, which one reviewer described as "releasing the very essence of sweetness and sea air." That dish alone will make a believer out of you.

The seasonally inspired menu includes options such as bouillabaisse, roasted lamb loin, tournedos rossini, and coq au vin, all of which are perfectly executed. Lil's spiritual metaphor continues as he describes the almost superhuman quality it takes to sear the chicken perfectly for coq au vin, so that the meat stays attached to the bone and results in divine tenderness.

Lacassagne's French heritage also is reflected in the artwork and the faded black-and-white photographs of a childhood spent in the south of France — the world's capital of flowers and perfume. Lacassagne began his career under the tutelage of Roger Vergé at the Moulin de Mougins and continued it at several other Michelin three-star restaurants in Europe. Now he brings those ideals of perfection into reality with every dish that is served.

From the hand ironed tablecloths to the impeccable service, this celebrated restaurant radiates the owner's passionate drive for perfection.

Lacassagne brings the ideal of culinary perfection into reality with every dish.

Saint-Jacques French Cuisine

6112 Falls of Neuse, North Ridge Shopping Center, Raleigh
 (919) 862-2770

www.saintjacquesfrenchcuisine.com

Reservations Recommended

Lunch Tuesday through Saturday, 11 a.m. to 2 p.m.

Dinner Tuesday through Thursday, 5:30 p.m. to 9:30 p.m.

Friday and Saturday, 5:30 p.m. to 10 p.m.

BEST BETS

Appetizer: *Lobster Cannelloni*

Lobster & Ricotta stuffed home made cannelloni, finished with a delicious Aurore sauce (tomato béchamel) & gratiné of Gruyere cheese

Entrée: *Crusted Sea Bass and Crab Mousse*

Filet of Sea Bass topped with home made crab mousse, gently cooked in a thin potato crust, and served on a delicious light tarragon cream sauce. Crab and pea tart

Dessert: *French Tarte Tatin*

Upside down apple tart served with vanilla ice cream

FROM THE CELLAR

Chassagne Montrachet, *Blain-Gagnard 2002*

Chateau Lynch Bages, *Pauillac, 2003*



Lil & Lori Lacassagne, owners (left, center)
 Aaron Whittington, Chef (right)