



THE JAMES

RESTAURANT WEEK 2024

FIRST COURSE

CAESAR SALAD

LOCAL HYDROPONIC BABY
ROMAINE LETTUCE, CREAMY
CAESAR DRESSING,
CRUMBLD CROUTON,
GRATED PARMIGIANO
REGGIANO

CALAMARI

CRISPY CALAMARI, BANANA
PEPPER, ARTICHOKE HEARTS,
TOMATO SAUCE

DUCK CASSOULET (+\$5)

CRISPY DUCK CONFIT, PORK
BELLY, CHICKEN THIGH,
SWEET ITALIAN SAUSAGE,
CANNELLINI BEAN

WEDGE SALAD

ICEBERG LETTUCE, SLAB
BACON, RED ONION, CHERRY
TOMATO, CRUMBLD BLUE
CHEESE, ROQUEFORT
DRESSING

SECOND COURSE

SALMON

CRISPY FAROE SALMON, CELERY
ROOT HASH, SHAVED BRUSSELS
SPROUT, CARAMELIZED FENNEL,
CHOPPED
BACON, LEMON CAPER AIOLI

ROASTED CHICKEN

HALF CHICKEN, CIPOLLINI ONION
CONFIT, FONDANT POTATO, KING
OYSTER MUSHROOM, LEMON
CHICKEN JUS

JAMES BURGER

DRY-AGED PATTY, AMERICAN CHEESE,
SHREDDED LETTUCE, BRIOCHE BUN,
JIMMY SAUCE, HAND CUT FRENCH
FRIES

FUSILLI

SAUTÉED MOREL, FRESH PEA, BROWN
BUTTER PARMESAN CREAM SAUCE,
TRUFFLE BUTTER

PORK CHOP (+5)

PAN SEARED PORK CHOP, HOT
CHERRY PEPPER, SAUTEED
BROCCOLINI, CITRUS JUS

FILET MIGNON (+\$15)

THIRD COURSE

JAMES ECLAIR

PASTRY CREAM, LEMON CURD,
SLIVERED ALMONDS

NEW YORK CHEESECAKE

AMARETTI COOKIE CRUST,
BLUEBERRY COMPOTE