JASON'S

For the Special People in Your Life

JASON'S
131 CLARENDON STREET
BOSTON

Exclusive private parties on all three floors

Happy Birthday
Chilled Hors d'Oeuvre

Gulf Jumbo Shrimp Cocktail (with a trio of sauces) 9.00
Fresh Norwegian Smoked Salmon (with a pronounced cucumber and horseradish sauce) 9.50
Fresh Veal and Duckling Terrine (foie gras and warm toast) 6.75
Seafood Bar for Two (clams, oysters, shrimp, crab claws, salmon and caviar) 30.00
Fresh Beluga Caviar (Russian Petrovian) 38.00

Hot Hors d'Oeuvre

Clams Casino 7.25
Oysters Rockefeller 7.50
Shrimp Scampi Primavera (with fettucini, wine, butter, garlic and broccoli florettes) 9.75
Escargot (snails baked in butter, flavored with garlic, shallot and herbs) 8.50
Fresh spinach Fettucini (with a tomato butter sauce) 6.50
Lobster Ravioli (medallions of lobster, sauce American) 12.00

Entrees

Furnishes are selected by the Chef

- Lobster and Shrimp in butter, wine, shallots, served with fettucini
- Chicken and mushrooms
- Beef tenderloin with fresh garden vegetables and a demi-glace
- Veal scallopini with a delicate sauce
- Roast beef with a standing sauce and horseradish sauce
- Pork chop
- Filet mignon
- Surf and Turf

Specialties of the House

The essence of fine food is timing and preparation. Our chefs use only the freshest foods and finest ingredients available. We ask your indulgence as our cuisine is especially cooked to order.

- J. Tevere, 1998

Salads

Cesar Salad 3.00
Field Salad of Duck (raspberry dressing) 9.00
A Seasonal Assortment (available greens and fresh vegetables with fine herb dressing) 4.00
Chilled Horsoes

Gulf Jumbo Shrimp Cocktail (with a tangerine sauce)
Fresh Norwegian Smoked Salmon (with horseradish sauce)
Fresh Veal and Duckling Terrine (from France)
Seafood Bar for Two (clams, oysters, fresh salmon and caviar)
Fresh Beluga Caviar (Russian Delicacy)

Hot Horsoes

Clams Casino
Oysters Rockefeller
Shrimp Scampi Primavera (with fettuccine and broccoli florets)
Escargot (snails baked in butter, flavored with shallot and herbs)
Fresh Spinach Fettuccine (with a tomato sauce)
Lobster Ravioli (medallions of lobster, served with a cream sauce)

Soup

New England Clam Chowder
Chef’s Delicate Soup
Ragout of Lobster (fresh lobster meat and small vegetables in a Pouilly Fumé cream sauce)

Salads

Caesar Salad
Field Salad of Duck (raspberry dressing)
A Seasonal Assortment (available green salad with fine herb dressing)

Tournedos of Beef Ocotane
Two prime filets of tenderloin sauteed with cognac, shallots and heavy cream, finished with a wrap of dijon mustard.
Twenty four dollars

Roast Long Island Duckling
Half young running duckling, crisp and golden brown, served with wild rice and peaches, served with white gravy.
Twenty one dollars

Veal Oscar
Tender escalopes of veal sauteed in butter, herbs and white wine, crowned with lobster meat
Seared crabmeat, and a light hollandaise sauce.
Twenty four dollars

Rock of Baby Lamb
Roasted rack of genuine spring lamb, dressed with garlic, herbs, wine and dijon mustard.
Twenty four dollars

Lamb with Herbs
Roast rack of lamb with a medley of fresh garden vegetables.
Twenty four dollars

Native Chicken Breast Clarendon
Boneless breast layered with fresh fava beans, sauce of tomato and herbs
Twenty dollars

Lobster Princess
Select live Maine lobster baked and stuffed with shrimp, crabmeat and additional lobster.
Seasonally priced

Baked Fish en Papillote
Fresh fish, topped with cream sauce, shrimp, scallop, wine and herbs, wrapped in parchment and baked to perfection, opened at your table.
Twenty two dollars

Please inquire as to our featured entrée of the evening.

Entrees

Farnishes are selected by the Chef

20.00

24.00

19.00

21.00

20.00

19.00

21.00
### Chilled hors d'oeuvres

- Gulf Jumbo Shrimp Cocktail (with a traditional white wine and horseradish sauce)
- Fresh Norwegian Smoked Salmon (with fresh dill and horseradish sauce)
- Fresh Veal and Duckling Terrine (for two)
- Seafood Platter (for two, fresh oysters, clams, crabcakes, and salmon and caviar)
- Fresh Beluga Caviar (Russian Peterhof)

### Hot hors d'oeuvres

- Clams Casino
- Oysters Rockefeller
- Shrimp Scampi Primavera (with fetuccine, green bell pepper, and broccoli florets)
- Escargot (snails baked in butter, flavored with garlic, parsley, shallots, and herbs)
- Fresh Spinach Fettuccine (with a tomato and vegetable broth)
- Lobster Ravioli (medallions of lobster, seasoned with fresh herb sauce)

### Soups

- New England Clam Chowder
- Chef's Delicate Soup
- Ragout of Lobster (fresh lobster meat, tomatoes, and small vegetables in a Duxbury puree)

### Salads

- Caesar Salad
- Field Salad of Duck (raspberry dressing)
- A Seasonal Assortment (available upon request; seasonal fresh greens with a fine herb dressing)

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### Entrees

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Veal Marsala</td>
<td>20.00</td>
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<tr>
<td>Tender medallions of veal sauteed in butter, wine, shallots, fresh and wild mushrooms, served with fettuccini</td>
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<tr>
<td>Chicken Forestié</td>
<td>19.00</td>
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<td>Boneless chicken sauteed with shallots, wild mushrooms and a touch of cream</td>
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<tr>
<td>Filet Mignon</td>
<td>24.00</td>
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<tr>
<td>Aged tenderloin served with an array of fresh garden vegetables, sauce Zinfandel with truffles</td>
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<tr>
<td>New York Sirloin Steak</td>
<td>21.00</td>
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<tr>
<td>Cut from aged steer</td>
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<tr>
<td>Baked Stuffed Jumbo Shrimp</td>
<td>20.00</td>
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<tr>
<td>Prepared with our special crabmeat stuffing</td>
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<tr>
<td>Broiled Fresh Boston Scrod</td>
<td>16.00</td>
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<tr>
<td>Cooked with lemon butter</td>
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<tr>
<td>Fresh New England Scallops Genevieve</td>
<td>19.00</td>
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<tr>
<td>Bay scallops poached in vermouth, with a delicate sauce Beurre Blanc</td>
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<tr>
<td>Varieties of Fresh Native Sole</td>
<td>19.00</td>
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<td>(Sole uniquely prepared each day by our chef)</td>
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<tr>
<td>Fresh Grilled Swordfish</td>
<td>21.00</td>
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<tr>
<td>With peeled lemon sections and capers</td>
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*The essence of fine food is timing and temperature. The freshest foods and finest ingredients are a must, as our cuisine is especially sensitive to light and heat.*

- J. Brown
Desserts

Ben & Jerry's Vermont Ice Cream 2.75
Profiterole 3.50
Baked Alaska Flambeé 3.75
Apples with Ben & Jerry’s 3.50
Jason’s Special Cheesecake with Strawberries 3.00
Chocolate Mousse 3.25
Fresh Strawberries 3.50
Sorbettes ( trio of natural exotic fruits) 3.25
Chef’s Special Dessert 3.75
Coffee, Tea, Brewed Decaffeinated or Soft Drinks 1.25

International Coffees

Coffee of the Americas 4.25
Spanish Coffee 4.25
Irish Coffee 4.25
Dutch Coffee 4.25
Espresso 1.75
Cappuccino 2.00

Specialty Drinks

Jason’s Personal Bloody Mary 4.25
Frozen Strawberry Daiquiri (lemon, rum and strawberries) 4.25
Pina Colada (rum, dark rum, coconut lico, shredded coconut and pineapple) 4.25
Melon Colada (light rum, melon liqueur, coconut lico, shredded coconut and pineapple) 4.25

Very Special - Very Rare

Very Special 2 oz. pour with a Very Rare Presentation

Gaston Grand Prémia, 1885 75.00
Hennessey Paradis 28.00
Rémy Martin Louis XIII 75.00
Martel Cordon Bleu 10.00
Carras Napoleon 10.00
Rémy Napoleon 10.00
Usquaebach 15.00
Martef Armagnac, 1942 28.00

Private Function Facilities Available
Please ask to see our extensive Wine List
Gift Certificates