





Nov 9, 1985  
 To Felice,  
 16 years sweet!  
 We can hardly believe you're  
 Thank you for being  
 everything plus...!  
 Haircuts, Hair, hardest love  
 to you,  
 Mom & Dad  
 Happy Birthday  
 Jason's



To Felice,

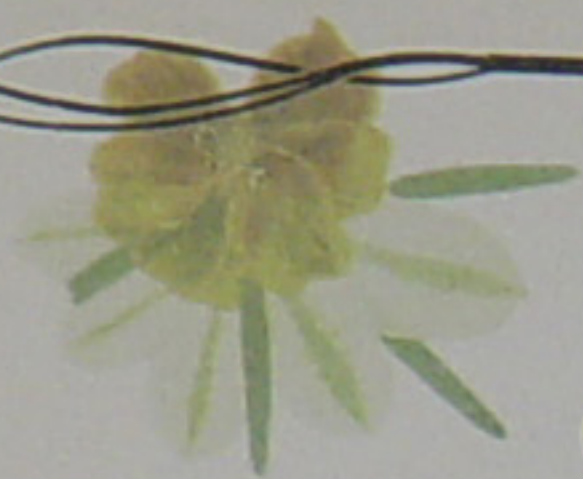
For the Special People in Your Life *You are!*

JASON'S  
 131 CLARENDON STREET  
 BOSTON

*Happy Birthday*  
*Let's return*  
*77*

(Exclusive private parties on all three floors)





## 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 Petrossian)	38.00

## Hot Hors d'Oeuvre

Clams Casino	7.25
Oysters Rockefeller	7.50
Shrimp Scampi Primavera (with fettuccini, wine, butter, garlic and broccoli florettes)	9.75
Escargot (Snails baked in butter, flavored with garlic, shallot and herbs)	8.50
Fresh Spinach Fettuccini (with a tomato butter sauce)	6.50
Lobster Ravioli (medallions of lobster, sauce Americana)	12.00

## Soups

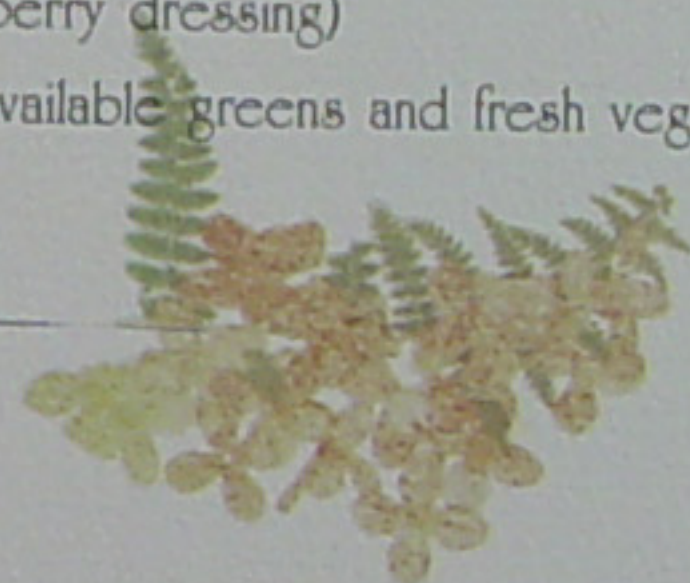
New England Clam Chowder	4.00
Chef's Delicate Soup	4.50
Ragout of Lobster (fresh lobster meat, mussels, oysters, clams, and small vegetables in a Pouilly Fume cream sauce)	10.50

## Salads

Caesar 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

*"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. Kravetz, 1976*



## Entrees

*Garnishes are selected by the Chef.*

20.00  
n butter, wine, shallots,  
with fettuccini

19.00  
ots, wild mushrooms

24.00  
y of fresh garden  
files

21.00

## Specialties of the House

20.00  
stuffing

16.00

19.00  
evieève  
with a delicate sauce

19.00  
y our chef)

21.00  
pers







## Chilled Hors d'Oeuvres

- Gulf Jumbo Shrimp Cocktail (with a touch of lemon)
- Fresh Norwegian Smoked Salmon (with dill and horseradish sauce)
- Fresh Veal and Duckling Terrine (For 4)
- Seafood Bar for Two (clams, oysters, salmon and caviar)
- Fresh Beluga Caviar (Russian Petrossian style)

## Hot Hors d'Oeuvres

- Clams Casino
- Oysters Rockefeller
- Shrimp Scampi Primavera (with fettuccini and broccoli florettes)
- Escargot (Snails baked in butter, flavored with shallot and herbs)
- Fresh Spinach Fettuccini (with a tomato sauce)
- Lobster Ravioli (medallions of lobster, served with a cream sauce)

## Soups

- New England Clam Chowder
- Chef's Delicate Soup
- Ragout of Lobster (Fresh lobster meat, served with small vegetables in a Pouilly Fume cream sauce)

## Salads

- Caesar Salad
- Field Salad of Duck (raspberry dressing)
- A Seasonal Assortment (available green or red, with fine herb dressing)

"The essence of fine food is timing and the freshest foods and finest ingredients available. This is the philosophy of our cuisine is especially true in the winter months."  
J. Kravetz

## Tournedos of Beef Occitane

Two prime filets of tenderloin sauteed with cognac, shallots and heavy cream, finished with a wisp of dijon mustard  
twenty four dollars

## Veal Oscar

Tender escalopes of veal sauteed in butter, herbs and white wine, crowned with alaskan king crabmeat, asparagus and a light hollandaise sauce  
twenty four dollars

## Roast Long Island Duckling

Half young tender duckling, crisp and golden brown, served with wild rice and peaches, sauce bigarade  
twenty one dollars

## Rack of Baby Lamb

Roasted rack of genuine spring lamb, baked with garlic, herbs, wine and dijon mustard  
twenty four dollars

## Native Chicken Breast Clarendon

Boneless breast layered with fresh foie gras, sauce of tomato and herbs  
twenty dollars

## Lobster Princess

Select live Maine lobster baked and stuffed with shrimp, crabmeat and additional lobster  
seasonally priced

## Pescador

Fresh lobster, shrimp, crab claws and bay scallops sauteed in wine and brandy, served on a bed of rice with fresh green vegetable  
twenty four dollars

## Baked Fish en Papillote

Fresh filet, topped with crabmeat, shrimp, scallops, wine and herbs, wrapped in parchment and baked to perfection, opened at your table  
twenty two dollars

Please inquire as to our featured entree of the evening.

## Entrees

Garnishes are selected by the Chef.

- 20.00
- 19.00
- 24.00
- 21.00
- 20.00
- 16.00
- 19.00
- 19.00
- 21.00





## Chilled Hors d'Oeuvres

Gulf Jumbo Shrimp Cocktail (with a touch of lemon)  
 Fresh Norwegian Smoked Salmon (with dill and horseradish sauce)  
 Fresh Veal and Duckling Terrine (For 4)  
 Seafood Bar for Two (clams, oysters, salmon and caviar)  
 Fresh Beluga Caviar (Russian Petrossian style)

## Hot Hors d'Oeuvres

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

## Soups

New England Clam Chowder  
 Chef's Delicate Soup  
 Ragout of Lobster (fresh lobster meat, served with small vegetables in a Pouilly Fume cream sauce)

## Salads

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

*"The essence of fine food is timing and the freshest foods and finest ingredients as our cuisine is especially prepared for you."*

*J. Kravetz*



## Entrees

*Garnishes are selected by the Chef.*

Veal Marsala 20.00  
 Tender medallions of veal sauteed in butter, wine, shallots, fresh and wild mushrooms, served with fettuccini

Chicken Forestière 19.00  
 Boneless chicken sautéed with shallots, wild mushrooms and a touch of cream

Filet Mignon 24.00  
 Aged tenderloin served with an array of fresh garden vegetables, sauce Zinfandel with truffles

New York Sirloin Steak 21.00  
 Cut from aged steer

Baked Stuffed Jumbo Shrimp 20.00  
 Prepared with our special crabmeat stuffing

Broiled Fresh Boston Scrod 16.00  
 Cooked with lemon butter

Fresh New England Scallops Geneviève 19.00  
 Bay scallops poached in vermouth, with a delicate sauce Beurre Blanc

Variés of Fresh Native Sole 19.00  
 (Sole uniquely prepared each day by our chef)

Fresh Grilled Swordfish 21.00  
 With peeled lemon sections and capers





## *Desserts*

Ben & Jerry's Vermont Ice Cream	2.75
Profiterole	3.50
Baked Alaska Flambée	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
Sorbets (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 (light and dark rum, coco lopez, shredded coconut and pineapple)	4.25
Melon Colada (light rum, melon liqueur, coco lopez, shredded coconut and pineapple)	4.25

## *Very Special - Very Rare*

*Very Special 2 oz. pour with a Very Rare Presentation*

Grand Marnier Cuvée		Gaston Briand Paradis, 1885	75.00
Centcinquantenaire	22.00	Hennessy Paradis	28.00
Veau Roth (Alsace)		Remy Martin Louis XIII	75.00
Eaux de Vie Framboise	7.50	Martel Cordon Bleu	10.00
Eau-de-Vie de Poire Williams	15.00	Camus Napoleon	10.00
Laressingle Armagnac X.O.		Remy Napoleon	10.00
Grande Reserve	12.00	Usquebach	15.00
Calvados Bizouard		Marsan Armagnac, 1942	28.00
du Pays d'Auge	7.50		
Hennessy X.O.	15.00		

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



