

The Feaspip

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Nov 9, 1985
To Felise,
16 years sweet!

JASON'S

We can hardly believe you're
Thank you for being
everything plus!!!
Haircuts, Hairie, hastes, love
to you,
Mum & Dad
Happy Birthday
Jason's



To Felise,

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

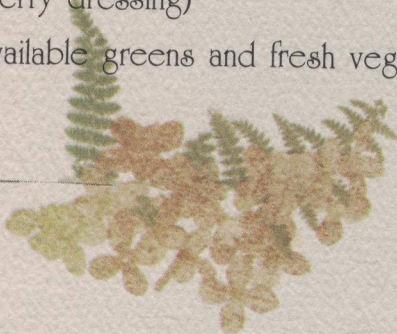
Clams Casino	7.25
Oysters Rockefeller	7.50
Shrimp Scampi Primavera (with fettuccini, wine, butter, garlic and broccoli florettes)	9.75
Escargot (Snails baked in butter, flavored with garlic, shallot and herbs)	8.50
Fresh Spinach Fettuccini (with a tomato butter sauce)	6.50
Lobster Ravioli (medallions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



Specialties of the House

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

stuffing

20.00

16.00

evière
with a delicate sauce

19.00

y our chef)

19.00

ers

21.00





Chilled Hors

Gulf Jumbo Shrimp Cocktail (with a tri
Fresh Norwegian Smoked Salmon (wit
and horseradish sauce)

Fresh Veal and Duckling Terrine (Foie
Seafood Bar for Two (clams, oysters, sl
salmon and caviar)

Fresh Beluga Caviar (Russian Petrossian

Hot Hors

Clams Casino

Oysters Rockefeller

Shrimp Scampi Primavera (with fettuccin
and broccoli florettes)

Escargot (Snails baked in butter, flavored w
shallot and herbs)

Fresh Spinach Fettuccini (with a tomato

Lobster Ravioli (medallions of lobster, sau

Soup

New England Clam Chowder

Chef's Delicate Soup

Ragout of Lobster (Fresh lobster meat, n
and small vegetables in a Pouilly Fume cre

Salad

Caesar Salad

Field Salad of Duck (raspberry dressing)

A Seasonal Assortment (available greens
with fine herb dressing)



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as our cuisine is especially*

J. Kravetz, 1

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

Roast Long Island Duckling

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

Native Chicken Breast Clarendon

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

Pescador

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

twenty four dollars

Please inquire as to our

Entrees

Garnishes are selected by the Chef.

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

n butter, wine, shallots, with fettuccini

20.00

Rack of Baby Lamb

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

twenty four dollars

ots, wild mushrooms

19.00

ay of fresh garden
affles

24.00

Lobster Princess

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

seasonally priced

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

at stuffing

20.00

16.00

neviève

with a delicate sauce

19.00

19.00

by our chef)

21.00

apers

ur featured entree of the evening.



Chilled Hors

Gulf Jumbo Shrimp Cocktail (with a tricolor
Fresh Norwegian Smoked Salmon (with
and horseradish sauce)
Fresh Veal and Duckling Terrine (Foie
Seafood Bar for Two (clams, oysters, shrimp
salmon and caviar)
Fresh Beluga Caviar (Russian Petrossian)

Hot Hors

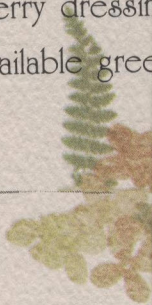
Clams Casino
Oysters Rockefeller
Shrimp Scampi Primavera (with fettuccine
and broccoli florettes)
Escargot (Snails baked in butter, flavored with
shallot and herbs)
Fresh Spinach Fettuccini (with a tomato
Lobster Ravioli (medallions of lobster, served)

Soups

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

Salads

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



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freshest foods and finest ingredients
as our cuisine is especially"*

J. Kravitz



Entrees

Garnishes are selected by the Chef.

Veal Marsala 20.00

Tender medallions of veal sautéed 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
Centcinquantaire	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	Usquaebach	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*

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