

PETITE JACQUELINE

DINNER MENU

AU DEBUT

RAW BAR

- LOCAL OYSTERS -
HALF SHELL, BY THE EACH - 3
- SHRIMP COCKTAIL -
5 JUMBO SHRIMP - 8

ACCOUTREMENTS

PICK 2

- Champagne Ice
- Mignonette
- Horseradish
- Cocktail Sauce
- Spicy Mignonette

CHEESE

- ST. ANDRE -
TRIPLE CREAM WITH OLIVES,
CAPERS, LEMON, ARUGULA - 6
- FOURME D'AMBERT -
BLUE WITH BALSAMIC REDUCTION,
BLUEBERRIES, FRIED SHALLOTS - 6
- BUCHERON -
GOAT WITH HONEY, FRUIT - 6
- COMTE -
CELLAR AGED WITH BRULEED APPLES - 6

CHARCUTERIE

- SAUCISSON SEC -
DILLY BEANS, CORNICHON - 7
- DUCK LIVER TERRINE -
APPLES, CITRUS HERB SALT - 7
- FOIE GRAS TORCHON -
BRIOCHE, COMPOTE,
VIOLET MUSTARD - 21
- BEEF TARTARE -
CORNICHONS, ONIONS, EGG YOLK,
LEMON DIJON - 14

\$60
FOR
TWO
PEOPLE

RACLETTE

Served with Genoa Salami, Cherry Tomatoes, Apples, and Whole Grain Mustard with Unlimited House-made Baguette and Fingerling Potatoes

24
HOURS'
NOTICE
NEEDED

PETIT REPAS

SOUP & SALAD

- SIMPLE GREENS -

FINE HERBS, RED WINE VINAIGRETTE - 6

- LYONNAISE SALAD -

FRISEE, BACON VINAIGRETTE, LARDONS,
SHALLOTS, CROUTONS, EGG - 12

- KALE SALAD -

BLUE CHEESE SESAME DRESSING,
WARM FINGERLING POTATOES,
MUSHROOMS, ORANGES - 10

- FRENCH ONION SOUP -

CROSTINI, GRUYERE - 9

- SOUP DU JOUR -

PUMPKIN - 9

SMALL PLATES

- ESCARGOT -

GARLIC BUTTER, BREADCRUMBS - 7

- FRIED CAULIFLOWER -

BUCKWHEAT, MUSTARD CREAM SAUCE - 8

- DEVEILED EGGS -

ESPELETTE - 5

- GREEN BEAN AMANDINE -

CAPERS, ALMONDS, LEMON JUICE - 7

- FONDUE -

MADE WITH GRUYERE & FONTINA
SERVED WITH GENOA SALAMI, APPLES,
CHERRY TOMATOES, BAGUETTE - 15

CREPES

ALL SERVED WITH A SIDE SALAD

- DUCK RILLETTE -

MUSTARD, GRUYERE, PICKLED SHALLOT - 13

- SMOKED SALMON -

DILL CRÈME CHEESE, CAPERS, SESAME - 13

- HAM & GRUYERE -

FINE HERBS - 10

ON THE SIDE

- HERBED OLIVES -

CITRUS, FINE HERBS - 6

- POTATO PUREE -

GARLIC, HERBS, CHEESE - 7

- HOUSE FRITES -

FINE HERBS - 5

PLATS PRINCIPAUX

- RAVIOLI -

CELERIAC, LEEKS, PEAR, RICOTTA SALATA - 23

WITH RABBIT - 27

- MOULES -

BANGS ISLAND MUSSELS, GARLIC,
SHALLOTS, WHITE WINE, GARLIC BREAD - 15

- BOEUF BOURGUIGNON -

CARROT, CELERY, POTATO, LARDONS,
MUSHROOMS, PEARL ONION - 27

- POISSON EN PAPILOTE -

ARCTIC CHAR, HARICOT VERT, POTATO,
CAPERS, BEURRE BLANC - 24

- STEAK FRITES -

AIOLI, BEURRE MAÎTRE D'HOTEL - 25

- ROASTED HALF-CHICKEN PROVENCAL -

POTATO PUREE, ROASTED BABY CARROTS,
HERBES DE PROVENCE, JUS - 25

- FRENCH ATTITUDE BURGER -

GRUYERE, CARAMELIZED ONION, AIOLI, FRITES - 15

- CASSOULET -

DUCK CONFIT, KIDNEY & CANNELLINI BEANS,
LARDONS, CABBAGE - 27

DU JOUR

- Monday -

CHEF'S CHOICE

- Tuesday -

PORK

- Wednesday -

FISH

- Thursday -

POULTRY

- Friday -

BEEF

- Saturday -

DUCK

- Sunday -

AU POIVRE

PRIX FIXE

Three Courses
Changes Nightly
Always \$30



JACQUELINE Langinier Derasse was born in a small suburb of Paris named Croissy-sur-Seine on December 9th, 1920. A woman of incredible stature - even though she was only 4'8" - Jacqueline shared her love of life and food as an enthusiastic and passionate cook. Using market-fresh ingredients, she created dishes without pretense that would astound even the most discriminating palate. This is exactly the type of food and atmosphere you'll enjoy with each visit at Petite Jacqueline. We hope you'll dine with us often and savor the classic and lively fare, influenced by the classic and lively woman.

JOIN US FOR THE HOLIDAYS!

Petite Jacqueline will be open across the holiday season. We invite you to join us in celebrating the season with traditional holiday plats, special prix-fixe menus, and warm company in a festive setting!

CHRISTMAS EVE:

Standard Brunch from 9 - 2

Standard Dinner from 4:30 - 8:30

CHRISTMAS DAY:

Petite Jacqueline will be closed. Merry Christmas!

NEW YEAR'S EVE:

Standard Brunch from 9 - 2

Special Prix-Fixe Menu from 5 to 10:30, bar open 'til 1

NEW YEAR'S DAY:

Standard Brunch from 10 - 2

Standard Dinner from 5 - 9

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