

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

- BUCHERON -
GOAT WITH HONEY, PINE NUTS - 6

- COMTE -
CELLAR AGED WITH VIOLET
MUSTARD, PICKLES - 6

CHARCUTERIE

- SAUCISSON SEC* -
DILLY BEANS, CORNICHON - 7

- DUCK LIVER TERRINE* -
APPLES, CITRUS HERB SALT - 7

- FOIE GRAS TORCHON* -
STRAWBERRY RHUBARB JAM, PIE CRUST,
BALSAMIC REDUCTION, MINT - 19

- BEEF TARTARE* -
CORNICHONS, ONIONS, EGG YOLK,
LEMON DIJON - 14

\$60
FOR
TWO
PEOPLE

RACLETTE

Served with Simple Green Salad for Two, Genoa Salami, House
Pickles, Apples, and Whole Grain Mustard with House-made
Baguette, Fingerling Potatoes, and Raclette Cheese

24
HOURS'
NOTICE
NEEDED

PETIT REPAS

SOUP & SALAD

- SIMPLE GREENS -

FINES HERBES, RED WINE VINAIGRETTE - 6

- LYONNAISE SALAD* -

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

- KALE SALAD* -

BABY KALE, CRISPY SHALLOT, ORANGE, WARM
FINGERLING POTATO, BUTTON MUSHROOM, BLUE
CHEESE TAHINI - 12

- FRENCH ONION SOUP -

CROSTINI, GRUYERE - 9

- SOUP DU JOUR -

- 9

CREPES

ALL SERVED WITH A SIDE SALAD

- DUCK RILLETTE -

MUSTARD, GRUYERE, PICKLED SHALLOT - 13

- SMOKED SALMON -

CRÈME CHEESE, CAPERS, RED ONION, PARSLEY,
SESAME & CARAWAY - 13

- HAM & GRUYERE -

FINES HERBES - 10

- MUSHROOM & GRUYERE -

FINES HERBES - 10

SMALL PLATES

- GRILLED SHISHITO -

SMOKED BUTTER, SHERRY
VINEGAR, PARMESAN - 8

- FRIED BROCCOLI -

HORSERADISH CREAM, RED WINE
REDUCTION, PISTACHIOS - 7

- DEVEILED EGGS -

ESPELETTE - 5

- GREEN BEAN AMANDINE -

CAPERS, ALMONDS, LEMON JUICE - 7

- HERBED OLIVES -

CITRUS, HERBS - 6

- HOUSE FRITES -

FINES HERBES - 5

- FONDUE -

MADE WITH GRUYERE & FONTINA
SERVED WITH GENOA SALAMI,
APPLE, BROCCOLI, CORNICHON,
AND HOUSE BAGUETTE - 20

PLATS PRINCIPAUX

- STEAK FRITES* -

AIOLI, BEURRE MAÎTRE D'HOTEL - 25

- MOULES* -

BANGS ISLAND MUSSELS, ROASTED TOMATO,
CONFIT GARLIC, CREAM, TARRAGON,
SHALLOTS, WHITE WINE, GARLIC BREAD - 18

- BOEUF BOURGUIGNON* -

PEARL ONION, CARROT, CELERY,
LARDONS, BUTTON MUSHROOM - 27

- COD PROVENCAL* -

OLIVE, TOMATO, LEMON, CAPER, CELERY,
FARRO, CARROT PUREE, FRIED CARROT - 25

- ROASTED HALF-CHICKEN -

GRILLED SCALLION SMASHED RED POTATO,
RAINBOW CHARD, BEECH MUSHROOM - 25

- FRENCH ATTITUDE BURGER* -

GRUYERE, CARAMELIZED ONION,
AIOLI, FRITES - 15

- BUTTERNUT SQUASH RISOTTO -

ROASTED SHALLOT, PEPITAS, SPICED SALT - 22

DU JOUR

- Monday -

CHEF'S CHOICE

- Tuesday -

CHEF'S CHOICE

- Wednesday -

FISH

- Thursday -

POULTRY

- Friday -

BEEF

- Saturday -

DUCK

- Sunday -

AU POIVRE

PRIX FIXE

Three Courses
Changes Nightly

*CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

NOTICE: WE RESERVE THE RIGHT TO ADD GRATUITY TO PARTIES OF 6 AND MORE



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.

- Wine Dinners at Petite Jacqueline -

On the last Thursday of select months throughout the year, the bistro features a prix-fixe menu spotlighting the food and wine of a region of France. From the sun-soaked Mediterranean cliffs of Provence to the misty, verdant hills of the Loire Valley, there is a bursting bounty of exemplary wine and delicious dishes we're thrilled to share with you!

March 28th
Rhône Valley

April 25th
Loire Valley

May 30th
Corsica

September 26th
Provence

October 31st
Burgundy

November 21st
Beaujolais

BRUNCH: Saturdays & Sundays, 10 - 2:30 - LUNCH: Weekdays, 11 - 2:30
APERIO: Weekdays at the Bar and Patio, 5 - 6:30 - DINNER: Nights, 5 - Close

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