

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,
CHAMPAGNE PICKLED GRAPES - 6

CHARCUTERIE

- SAUCISSON SEC -
DILLY BEANS, CORNICHON - 7
- DUCK LIVER TERRINE -
APPLES, CITRUS HERB SALT - 7
- FOIE GRAS TORCHON -
JUNIPER & ORANGE CREPE, ORANGE CURD,
PICKLED BLUEBERRIES, TARRAGON - 21
- BEEF TARTARE -
CORNICHONS, ONIONS, EGG YOLK,
LEMON DIJON - 14

\$60
FOR
TWO
PEOPLE

RACLETTE

Served with Simple Green Salad for Two, Genoa Salami, Cherry Tomatoes, Apples, and Whole Grain Mustard with Unlimited 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, EGG - 12

- SPINACH SALAD -

BALSAMIC VINAIGRETTE, SCALLION,
STRAWBERRIES, FRIED SHALLOTS - 10

- FRENCH ONION SOUP -

CROSTINI, GRUYERE - 9

- SOUP DU JOUR -

- 9

SMALL PLATES

- ESCARGOT -

GARLIC BUTTER, BREADCRUMBS - 7

- FRIED BROCCOLI -

HORSERADISH CREAM, RED WINE REDUCTION,
PISTACHIOS - 8

- DEVEILED EGGS -

ESPELETTE - 5

- GREEN BEAN AMANDINE -

CAPERS, ALMONDS, LEMON JUICE - 7

- FONDUE -

MADE WITH GRUYERE & FONTINA
SERVED WITH GENOA SALAMI, APPLES,
POPCORN, BROCCOLI, CORNICHONS
. BAGUETTE - 20

CREPES

ALL SERVED WITH A SIDE SALAD

- DUCK RILLETTE -

MUSTARD, GRUYERE, PICKLED SHALLOT - 13

- SMOKED SALMON -

DILL CRÈME CHEESE, CAPERS, SESAME - 13

- HAM & GRUYERE -

FINES HERBES - 10

ON THE SIDE

- HERBED OLIVES -

CITRUS, FINES HERBES - 6

- FIDDLEHEADS -

LARDONS, BUTTER, WINE - 9

- HOUSE FRITES -

FINES HERBES - 5

PLATS PRINCIPAUX

- MOULES -

BANGS ISLAND MUSSELS, GARLIC,
SHALLOTS, WHITE WINE, GARLIC BREAD - 16

- BOEUF BOURGUIGNON -

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

- ARCTIC CHAR -

ASPARAGUS, HARICOT VERT,
FRIED LEEKS, LEEK PUREE, RADISH - 24

- STEAK FRITES -

AIOLI, BEURRE MAÎTRE D'HOTEL - 25

- ROASTED HALF-CHICKEN -

SWEET POTATO ALIGOT, JUS,
FIDDLEHEADS, MUSTARD GREENS - 25

- FRENCH ATTITUDE BURGER -

GRUYERE, CARAMELIZED ONION, AIOLI,
DEMI-GLACE, FRITES - 15

- SPRING RISOTTO -

ENGLISH PEAS, BABY CARROTS,
PEA TENDRILS, CARROT OIL - 22

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

*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.

PRINTEMPS • AT • P.J.'S •

Spring is a time of change and excitement at Petite Jacqueline!
Try new drinks, new plates, and new deals special for the season,
and look forward to events and celebrations at the bistro.

Mother's Day Brunch - Sunday, May 13th

OFFERING SPECIAL DISHES AND DRINKS

Memorial Day Brunch - Monday, May 28th

OPEN FOR FULL BRUNCH SERVICE ON THE MONDAY HOLIDAY BEGINNING AT 9AM

Old Port Festival - Sunday, June 10th

WE'LL BE CLOSED FOR NORMAL SERVICE, BUT OFFERING CREPES AT THE PATIO

BRUNCH: Saturday & Sunday 10 - 2:30 - LUNCH: Weekdays, 11 - 2:30

APERIO: Weekdays at the Bar, 5 - 6:30 - DINNER: Nightly, 5 - Close

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