

# 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, 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, EGG - 12

- CAESAR SALAD -

ROMAINE, CROUTONS, PARMESAN,  
PEPPER, WHITE ANCHOVY - 11

- 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 -

DILL CRÈME CHEESE, CAPERS, SESAME - 13

- HAM & GRUYERE -

FINES HERBES - 10

## SMALL PLATES

- GRILLED SHISHITO -

SMOKED BUTTER, SHERRY  
VINEGAR, PARMESAN - 8

- FRIED BROCCOLI -

HORSERADISH CREAM, RED WINE  
REDUCTION, PISTACHIOS - 7

- DEVILED EGGS -

ESPELETTE - 5

- GREEN BEAN AMANDINE -

CAPERS, ALMONDS, LEMON JUICE - 7

- HERBED OLIVES -

CITRUS, FINES HERBES - 6

- HOUSE FRITES -

FINES HERBES - 5

- FONDUE -

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

# PLATS PRINCIPAUX

## - MOULES -

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

## - BOEUF BOURGUIGNON -

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

## - ARCTIC CHAR -

BLACK RICE, HARICOT VERT, GARLIC SCAPE  
CHUTNEY, PICKLED PINK STRAWBERRY - 25

## - STEAK FRITES -

AIOLI, BEURRE MAÎTRE D'HOTEL - 25

## - ROASTED HALF-CHICKEN -

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

## - FRENCH ATTITUDE BURGER -

GRUYERE, CARAMELIZED ONION,  
AIOLI, FRITES - 15

## - SPRING RISOTTO -

ENGLISH PEAS, BABY CARROTS,  
PEA TENDRILS, CARROT OIL - 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 9<sup>th</sup>, 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.

## ❖ C'EST · L'HEURE · DE · LES · FETES · AT · P.J.'S · ❖

Old Port Festival - Sunday, June 10<sup>th</sup>

CLOSED FOR REGULAR SERVICE  
SERVING CREPES ON OUR PATIO DURING THE FESTIVITIES

Independence Day - Wednesday, July 4<sup>th</sup>

OPEN FROM 9 AM TO 5 PM  
OFFERING FULL BRUNCH AND HAPPY HOUR SPECIALS

Bastille Day - Saturday, July 14<sup>th</sup>

JOIN US IN CELEBRATING FRANCE'S NATIONAL HOLIDAY! MORE DETAILS TO COME

BRUNCH: Saturdays & Sundays, 9 - 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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