

# 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 -

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

### - CARROT SALAD -

BIBB LETTUCE, ROASTED CARROTS, BRIE,  
CARROT CORIANDER VINAIGRETTE - 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

## 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, HERBS - 6

### - HOUSE FRITES -

FINES HERBES - 5

### - FONDUE -

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

# PLATS PRINCIPAUX

## - MOULES -

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

## - ATLANTIC SALMON -

ROMESCO, GRILLED BROCCOLINI,  
SHISHITO CORNBREAD - 25

## - SCALLOPS -

FONDANT POTATOES, CELERIAC,  
SOY BEANS, ROASTED LEMON - 28

## - 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

## - 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

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

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



*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.

## - Autumn at the Bistro -

As the weather cools and the nights lengthen, what better way to warm your body and soul than with a meal at Petite Jacqueline? We invite you to join us at one of the events we'll be hosting in the coming months, or stop in any time - we're open seven days a week!

Thursday, October 25<sup>th</sup>: Wine Dinner  
Thursday, November 15<sup>th</sup>: Beaujolais Nouveau Dinner  
Monday, December 24<sup>th</sup>: Christmas Eve  
Monday, December 31<sup>st</sup>: New Year's Eve

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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