

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

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

- 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 JOURS

- 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.

IT'S BEAUJOLAIS NOUVEAU TIME!

As the rolling slopes and hillsides of France begin to bear bountiful fruit, the winemakers of Beaujolais quickly and fervently gather the first harvest. This young, bright group of Gamay grapes are quickly turned into the quintessential food wine - Beaujolais Nouveau. Join us in celebrating the harvest and the start of the holiday season with a feast featuring this fun, fresh, and fruity wine. Multiple courses and choices, good company, and bottomless Beaujolais!

November 16th 2017 - Reservations Strongly Recommended

- We will not be serving our regular menu this evening -

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