

RESTAURANT WEEK

- AT PETITE JACQUELINE -

Dinner Prix-Fixe Menu \$35

Wine Pairings \$15

FIRST COURSE

FRIED BRUSSELS SPROUTS

ROASTED TOMATO VIN, ALMONDS
LOUIS JADOT CHARDONNAY

OR

SIMPLE SALAD

RED WINE VIN, FINE HERBES
BLONDEAU SAUV BLANC

SOUP DU JOUR

TOMATO, RICE, AND KALE
B&G PINOT NOIR

SECOND COURSE

CASSOULET

RED AND WHITE BEANS, LARDONS, BREADCRUMBS,
DUCK CONFIT, QUAIL EGG, JUUS - VEGAN OPTION AVAILABLE
BONNELIERE CABERNET FRANC

OR

BRAISED PORK SHOULDER

ROASTED CIPPOLINI, FRIED POLENTA,
RED PEPPER COULIS, PICKLED SPRING CARROTS
CLOS SIGUIER MALBEC

THIRD COURSE

POT DE CRÈME

CHOCOLATE WITH
ORANGE MARMALADE
SANDEMAN RUBY PORT

OR

CRÈME BRULEE

CHOCOLATE DUST AND
GRAHAM CRACKER CRUMBLE
CH. PROST SAUTERNES

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