

# DINNER



## A Taste of Provence

<b>Tapenade</b> - Provençale olive spread.....	6
<b>Panisse</b> - Fried chickpea flour batonnettes .....	7
<b>Merguez</b> - Grilled spicy lamb sausage.....	8
<b>Calamars</b> - Grilled baby squid Provençale .....	10
<b>Moules Marinières</b> - Mussels in white wine, shallots & herbs .....	10
<b>Moules Piquantes</b> - Mussels in spicy tomato sauce .....	10
<b>Escargots</b> - Cassolette of escargots w/ cherry tomatoes, asparagus & Pastis .....	11
<b>Pissaladière</b> - Caramelized onion tart w/ olives, anchovies & tomato .....	9
<b>Sardines Grillés du Sud</b> - Grilled Sardines Provençale.....	11
<b>Crevettes Provençale</b> - Grilled Shrimp garlic, olive oil, herbs .....	12
<b>Anchoix Marinés</b> - Fresh anchovies marinated in olive oil and lemon .....	9
<b>Brandade de Morue</b> - Codfish w/ potatoes, olive oil & garlic.....	11
<b>Artichauts à l'Italienne</b> - Crispy fried artichokes, parmesan dressing .....	10
<b>Rillettes de Canard</b> - Duck Rilette.....	11

## Soups and Salads

<b>Soupe de Poisson</b> - Fish Soup garnished w/ croutons and rouille .....	9
<b>Soupe à l'Oignon</b> - French onion soup .....	9
<b>Mesclun</b> - Mixed baby greens salad .....	8
<b>Frisée au chèvre chaud</b> - Chicory salad, walnuts and warm goat cheese .....	9
<b>Salade de Rockette</b> - Baby arugula salad, aged ricotta.....	9
<b>Salade Jacqueline</b> - Endive, radicchio, apple and walnuts .....	9

## Main Courses

<b>Paupiette de Saumon aux Poireaux</b> - Salmon wrapped in leeks, caper olive sauce .....	21
<b>Penne au Pistou</b> - Penne pasta w/ pesto sauce .....	15
<b>Raviolis aux artichauts</b> - Artichoke Ravioli w/ sauteed cherry tomatoes, rosemary oil .....	18
<b>Fettucine aux Fruits de Mer</b> -Fettucine w/ mixed seafood, saffron sauce .....	22
<b>Melange de Légumes Grillés</b> - Grilled Mediterranean vegetables .....	16
<b>Poulet Rôti aux Courgettes et tomates</b> - Roast chicken, summer squash, tomato.....	20
<b>Côte de Porc Milanese</b> - Pork chop Milanese. ....	22
<b>Brochette d'Agneau</b> - Lamb brochettes served w/ Anise cous-cous.....	26
<b>Daube Niçoise</b> - Provençale beef stew .....	24
<b>Onglet Grillé</b> - Grilled Hanger Steak w/ green peppercorn or mustard sauce .....	22
<b>Steak Frites</b> - Black Angus Sirloin w/ Bearnaise or Peppercorn sauce .....	29

## Sides

<b>Pommes Frites</b> - French Fries .....	5
<b>Bettraves Rôties</b> - Roasted Beets .....	6
<b>Ratatouille</b> - Provençale vegetable stew .....	7
<b>Haricots Verts</b> - Sauteed French string beans .....	6
<b>Epinards</b> - Sauteed spinach w/ apples, raisins and pine nuts. ....	7
<b>Choux de Bruxelles</b> - Sauteed Brussels sprouts. ....	7

**Chez Jacqueline**

**72 MacDougal Street**

**New York City**

**(212) 505 0727**

**Restaurant Available for private party**

**DINNER SPECIALS**

**Monday: Couscous**

**Tuesday: Mussels**

**Wednesday: Steak Night**

**Thursday thru Sunday: Chef's specials**

*Cuisine Provençale*

*( Chez Jacqueline )*