

RESTAURANT
ST. JACK
Vins • Biere • Liqueurs

Portland Dining Month 2017

Un

BUTTERNUT SQUASH SOUP
WATERCRESS PISTOU, TOASTED PECAN

suggested wine pairing:
Chardonnay, J. Christopher, Willamette Valley, Or '14 \$12.

or

SALT COD BRANDADE*
CALABRIAN CHILE AIOLI

suggested wine pairing:
Blanquette de Limoux, Jean Philippe, Brut, Fr NV \$9.

Deux

LYONNAISE ONION TARTE*
POACHED EGG, MELTED ONION & LEEK, CHEVRE, SAUTÉED KALE

suggested wine pairing:
Sauvignon Blanc, Domaine de Villargeau, Coteaux du Giennois, Fr '14 \$11.

or

CONFIT PORK SHORT RIB
FINGERLING POTATO, CHOUROUTE, GRAINY MUSTARD JUS

suggested wine pairing:
Gamay Noir, Holden, Rebecca's Vnyd, Umpqua Valley, Or '15 \$11.

Trois

MADELEINES
BAKED TO ORDER

suggested wine pairing:
Pineau des Charentes Blanc, Chateau de Beaulon, '5 Years', Fr NV \$9

* These items are or contain components that are served raw or undercooked.
All meats can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.