

RESTAURANT
ST. JACK
Vins · Biere · Liqueurs

Portland Dining Month 2018

\$33.

Un

CHICORY CAESAR SALADE

SMOKED SCALLOP, CROUTON, PARMESAN, FINES HERBS

suggested wine pairing:

Chardonnay, Domaine Michel, Mâcon-Villages, Fr '15 \$14.

Deux

LYONNAISE ONION TARTE*

POACHED EGG, MELTED ONION & LEEK, CHEVRE, SAUTÉED KALE

suggested wine pairing:

Gamay Noir, Jean-Paul Brun, 'Le Ronsay,' Beaujolais, Fr '16 \$12.

or

CLAMS NANTUA

TOMATO, CREAM, CARAMELIZED FENNEL, PORK BELLY

suggested wine pairing:

Pinot Blanc, Jasper Sisco, 'Moon Walk,' Willamette Valley, Or '16 \$10.

Trois

MADLEINES

BAKED TO ORDER

(PLEASE ALLOW 10 MINUTES)

suggested wine pairing:

Pineau des Charentes Blanc, Bernard Boutinet, 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.