

RESTAURANT
ST. JACK
Vins • Biere • Liqueurs

Portland Dining Month 2019

\$33.

Un

WILD MUSHROOM SOUP

FENNEL, SHIITAKE, CRIMINI, TOASTED BRIOCHE

suggested wine pairing:

Chardonnay, Jean-Paul Brun, 'Terres Dorees,' Beaujolais Blanc, Fr '16 \$13

Deux

PARISIAN GNOCCHI

TURNIP, DILL, PARMESAN, WATERCRESS PISTOU

suggested wine pairing:

Pinot Noir, Flâneur, Willamette Valley, Or '17 \$14

or

MUSSELS DIAVOLA*

TOMATO, CHILI, CAPER, FENNEL

suggested wine pairing:

Chenin Blanc+Sauvignon Blanc

Bow & Arrow, 'Time Machine,' Willamette Valley, Or NV \$12

Trois

MADLEINES

BAKED TO ORDER

(PLEASE ALLOW 10 MINUTES)

suggested wine pairing:

Rivesaltes Ambré, Domaine Vaquer, 25 Hors D'âge, Fr NV \$10

* 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.