

# jackie's

Winter 2016

## Nostalgia Menu

*\* In honor of our 11+ years in operation, we are remembering some iconic Jackie's dishes \**

(Circa 2004) MINI "ELVIS" BURGERS (2) with pimiento cheese--the way Elvis liked 'em--with all the trimmings 9

(Circa 2010) TRUFFLED CHEESE FRIES big portion of handcut fries with truffled cheese sauce 9

(Circa 2004) JACKIE'S ORIGINAL NACHOS with pico de gallo and whipped avocado 9

(Circa 2004) PORK RIBLETS with chilies, black beans and scallions 9

## 1<sup>st</sup> Course

CHEF'S DAILY PIZZA market price

CHICKEN LIVER MOUSSE on crostinis, parmesan, fresh black truffle and arugula pesto 13

AUTUMN GREENS with candied pinenuts, cranberries, pickled beets and pumpkin vinaigrette 11

BAKED CHESAPEAKE OYSTERS with flageolet beans, pancetta, kale and parmesan 14

CAULIFLOWER VELOUTE with parmesan mousse, cured duck egg and chive 10

MARINATED ARTICHOKE on crostinis with black truffle vinaigrette and whipped ricotta 8

BURRATA CHEESE with pumpkin butter, prosciutto, arugula and pickled beets 11

SEARED AHI TUNA with heirloom cherry tomatoes, peperonata, yukon potatoes and basil 13

CHARRED RADDICCHIO with balsamic glaze, pecorino, walnut aioli and white anchovies 12

CACIO E PEPE house-made angel hair pasta tossed in pepper cream with lemon-parsley breadcrumbs 12

## Entrees

CULLOTTE OF WAGYU BEEF with sunchoke puree, pearl onions, brussels sprouts and hazelnuts 28

SEA SCALLOPS with ricotta tortelloni, wild mushrooms, delicate squash and balsamic brown butter 24

PORCHETTA OF PORCELLETT with white bean ragu, broccoli rabe and citrus gremolata 25

HERB CRUSTED PORK TENDERLOIN with sweet & sour cabbage, sweet potato and rosemary apples 21

LOBSTER RISOTTO with fennel, vanilla, almonds and sherry 24

ARCTIC CHAR with grilled romaine, cauliflower, mussels and a squash & saffron nage 25

DUCK EGG CAVATELLI with poached duck egg, butternut squash, pistachios and chanterelles 20

RABBIT & PORK BOLOGNESE with house-made paprika tagliatelle, black trumpets, pecorino 19

## Desserts

WINTER PANNA COTTA with stout cake, orange, milk powder and pumpkin sorbet 8

TIRAMISU ECLAIR with coffee chocolate cremeaux, mascarpone mousse and espresso ice cream 8

COCOA MACAROON with white chocolate mousse, dark chocolate ganache and raspberry sorbet 8

TROPICAL TRES LECHES with charred mango, chili, coconut, dulce de leche and coconut sorbet 8

Executive Chef Adam Harvey and Staff