



SUMMER RESTAURANT WEEK

MENU

THREE-COURSE MENU
\$55 PER PERSON

JACKIE

BAR • LOUNGE • RESTAURANT
EXECUTIVE CHEF • DOMENICO CORNACCHIA

STARTERS

CHOICE OF ONE

STRAWBERRY & TOMATO GAZPACHO

Extra virgin olive oil, fresh mint, stracciatella D

SMOKED LOCAL BLUEFISH

House-cured and smoked local bluefish,
honeydew melon, citrus sauce

CORN FRITTERS

Crispy hush puppies, spicy Calabrian chili aioli D

WATERMELON SALAD

Yellow & red watermelon, Greek feta cheese,
extra virgin olive oil, lime juice D

ENTRÉES

CHOICE OF ONE

AUSTRALIAN BARRAMUNDI FILLET

Fennel saffron sauce, braised escarole,
raisins, almonds N

CAVATELLI WITH EGGPLANT & ALMOND PESTO

Cavatelli pasta, eggplant, cherry tomatoes,
almond pesto, aged goat cheese D, N

TURKEY SHANK "OSSOBUCO"

Roasted turkey shank glazed with barbecue
sauce, fresh corn and mushroom ragù

FOREST MUSHROOM ROAST

Roasted medley of forest mushrooms, mashed
parsnips, porcini mushroom broth

DESSERTS

CHOICE OF ONE

BERRIES & BALSAMIC VINEGAR

Assorted berry salad, balsamic vinegar,
berry sorbet

PORT WINE-POACHED FIG TART

Butter pecan gelato, port wine reduction D, N

SPECIAL COCKTAIL

JACKIE'S LIBERTY SHINE \$16

Moonshine, spiked peach lemonade, iced tea, mint

D-dairy, N-nuts

We kindly advise that we are not able to make substitutions. The above items may be served undercooked.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

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