

Jack & Charlie's

204 East Oak Avenue, Visalia CA 93291 559.738.5752

Spring Dinner 2011

Please note our menu is frequently updated so that we may serve the freshest ingredients.

Our desire is to provide a dining experience based upon your wishes.

Please consult your server with any requests. Thank you.

Three Courses 39

Appetizers

- Deviled Farm Eggs 4
- Macaroni & Cheese, Gouda & Cheddar 9
- Risotto with Green Garlic & Stinging Nettles 11
- Crispy Fried Brussels Sprouts, Sea Salt & Citrus 9
- Bruschetta with Rio Zappa Bean Hummus, Garlic, Arugula 9
- House-Cured Salmon Gravlax, Cucumber Salad, Black Vinegar 11
- Seared Duck Foie Gras, Watercress, Fried Cranberry 24 (*\$18 supplement to three course menu*)

Artisan Cheeses

- Farmstead Goat Cheddar (Fagundes Farms, Hanford) Raw Goats Milk, Firm 6
- Fresh Goat (Cypress Grove, Arcata) Goats Milk, Fresh, Natural, Soft 6
- 10-Year Aged Cheddar (Hooks Cheese Company, Wisconsin) Cows Milk, Hard 9
- Morbier (Morbier, France) Cows Milk, Semi-Firm, Ash Center, Nutty 8
- Red Hawk (Tomales Bay, California) Cows Milk, Washed Rind, Soft, Creamy 9
- Point Reyes Blue (Point Reyes, California) Raw Holstein Cows Milk, Creamy 9
- Fourme d' Ambert Bleu (Auvergne, France) Cows Milk, Nutty, Semi-Soft 9
- Parmigiano-Reggiano (Emilia Romagna, Italy) Raw Cows Milk, Aged, Nutty, Hard 8
- Pont L'Eveque (Normandy, France) Pasteurized Cow Milk, Washed Rind, Soft 9

Soup and Salads

- Tuscan White Bean Soup, Kale, Olive Oil 9
- Market Lettuce Salad, Herb Vinaigrette 9
- Iceberg Wedge, Blue Cheese Dressing, Bacon, Red Onion 9
- Roasted Chiogga Beets, Wheat Berries, Red Romaine, Goat Cheddar 9
- Frisee Salad with Poached Duck Egg, Crispy Croutons 11

Entrées

- Chicken** Rock Cornish Game Hen (*Half*) New Onions, Spinach, Olive Oil- Roasted Potato 22
- Calves Liver** Bacon-Onion Jam, Crispy Potatoes, Sautéed Greens, Aged Balsamic 22
- Pacific Rock Fish** Fresh Asparagus, Fregola Sarda, Meyer Lemon, Red Onion 22
- Pan-Sautéed Sandabs** Smashed Red Potatoes, Swiss Chard, Extra Virgin Olive Oil 24
- Stroganoff** Beef Tenderloin, House-Made Buttered Noodles, Mushrooms, Leeks 26
- Pork** Iowa Heirloom Hog, Stinging Nettle Risotto, Fried Green Tomato, Dijon Mustard 24
- Duck** Confit Leg, French Lentils, Upland Cress, Seared Satsuma Tangerine 28
- Beef** Filet Mignon, Puff Pastry, Braised Mushrooms, Butternut Puree 32
- Beef** New York Steak, Shoestring Potatoes, Herb Butter, Broccoli 32

Desserts

- Meyer Lemon Mousse, Hazelnuts 8
- Brown Butter Pound Cake, Fresh Raspberries 8
- French Chocolate Terrine, Pistachio Cream 8
- Jack's & Charlie's Bread Pudding, Vanilla Bean Ice Cream 8