



A Spring Dinner with Friends

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Kumamoto Oyster
mignonette sauce



Chilled Carrot-Ginger Soup
dill granit 



Halibut Cheek
barley risotto, citrus beurre blanc



Young's Bay King Salmon
tamarind glaze, Israeli couscous, scallion nage



Anderson Farms Lamb
r sti potatoes, haricots verte, cabernet-rosemary jus



Green Salad
gathered greens, champagne vinaigrette



Oregon Pear Tatin
Vanillia ice-cream

Jackalope Grill
May 14, 2007



Happy Holidays *Your Menu Title*

---Menu---

House Dinner Salad
Champagne-Pear Vinaigrette
or

Winter Squash Soup
with scotch cream



Alder Smoked Salmon
Fresh salmon cold-smoked here at the Jackalope and served with a honey-lime-chipolte glaze and fresh ruby grapefruit over rice pilaf.
or

Filet Mignon
Pan seared eight-ounce beef filet. Served with a classic French brandy and green peppercorn sauce with mashed potatoes.
or

Free-Range Chicken Breast
Pan-roasted chicken breast with 4-cheese stuffing served with warm red flame grapes in chardonnay beurre blanc sauce over hazelnut orzo.



Variety of Desserts

Jackalope Grill
December 12, 2007