

The Jackalope Grill

presents

Our Seventh Annual All Oyster Dinner

Menu

Huître en Gelée

Kumamoto oyster, shallot, trout caviar



Selection of Fresh Oysters

Selection of six oysters on the half-shell may include Kumamoto, Shigoku & Kusshi, infused mignonette



Oysters and Spinach in Coconut Milk

Yaquina Bay Oysters, baby spinach, glass noodle



Oysters and Foie Gras Sausages

artisan lettuce, grilled baguette, pickled mustard seed, lemon,



Dessert

une surprise du chef

Day & time: Wednesday, January 27, 2016, dinner starts at 6:00 pm. Cost: \$55. Corkage is ½ price. 541-318-8435 or use the OpenTable app at jackalopegrill.com.