

The Jackalope Grill

An Evening with Tim Hanni, MW

A guided journey into the mysteries of food and wine pairing with one of this nation's – if not the world's – consummate experts. All paired wines will be poured simultaneously – you can decide which compliments best each delicious course. This is the time to explore your own taste in food and wine with Tim Hanni's expert and entertaining assistance.

~ Menu ~

The Romance of Cause and Effect

a demonstration sampler plate



Sole Paupiettes Bonne Femme

Shrimp mousseline, roasted Campari tomatoes, sauce Nantua



Imperial Stock Ranch Lamb Cutlets

*pan-roasted heirloom vegetables, arugula, giardiniera,
Crema di Balsamico*



Meyer Lemon Pots de Crème

lemon ricotta cookies, fresh berries

Day & Time: Wednesday, February 22, 2017, dinner starts at 6:00 p.m. Cost: \$85. Paired wines are included. Reservations: 541-318-8435 or use the OpenTable app at www.jackalopegrill.com.