

# *The Jackalope Grill*

*An Evening with Chehalem Winery  
& Wynne Peterson-Nedry*

## *~ Menu ~*

### *Hamachi Crudo*

*Frisée, salsa verde, Meyer lemon oil, capers*

☞ *Chehalem Winery Ridgecrest Vineyards, Grüner Veltliner 2014*



### *Sea Scallop & Pork Belly*

*Sweet potato-ginger puree, chorizo, pickled tomato*

☞ *Chehalem Winery Three Vineyard, Riesling 2013*



### *Roasted Bosc Pear & Butter Lettuce Salad*

*Gorgonzola, dried cranberries, toasted walnuts, honey-orange balsamic vinaigrette.*



### *Seared Duck Breast*

*Porcini Risotto, Montmorency cherry jus, umeboshi marinated beech mushrooms*

☞ *Chehalem Winery Ridgecrest Vineyards, Pinot Noir 2013*



### *Plateau de Fromages*

*Selection of cheeses, fig mostarda*

☞ *Chehalem Winery Ridgecrest Vineyards, Pinot Noir 2007*

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*Day & Time: Tuesday, March 28, 2017, dinner starts at 6:00 Cost: \$95 which includes wine paired for this event by Wynne Peterson-Nedry and the Jackalope Grill. Reservations: 541-318-8435 or the OpenTable App at JackalopeGrill.com*