

The Jackalope Grill

presents our

Tenth Annual All Oyster Dinner

Menu

Alder Smoked Oyster

House-smoked Pacific oyster, avocado, Hijiki seaweed, ume vinaigrette



Selection of Fresh Oysters

Selection of six oysters on the half-shell including Kumomoto, Shigoku, Luna Bella & Pickering Passage, mignonette



Northwest-Style Oyster Pan Roast

Willipa Bay oysters, Whiteleg shrimp, Shiitake mushroom



Oysters Florentine

Goose Point oysters, spinach, Carlton bacon, Pernod, Hollandaise sauce



Dessert

une surprise du chef

Day & time: Wednesday, February 6, 2019, dinner starts at 6:00 pm. Cost: \$70 Corkage is ½ price. Reservations: 541-318-8435 or use the Resy app found at jackalopegrill.com.