

# *The Jackalope Grill*

*An Evening with Gran Moraine Winery  
& Shane Moore, Winemaker*

## *Menu*

### *Scallop & Whiteleg Shrimp Tostada*

*“Dry pack” scallop, shrimp, leek, herb vinaigrette  
☞ Gran Moraine, Yamhill-Carlton Chardonnay, 2016*



### *Salmon Mi-Cuit*

*Organic King Salmon, mashed potatoes, honey-lime-chipotle glaze  
☞ Zena Crown Vineyard, Block 6, Eola-Amity Hills Pinot Noir 2015*



### *Grilled Quail, Braised Dandelion, Blood Orange*

*Semi-boneless quail, fennel, braised dandelion greens, blood orange  
☞ Gran Moraine Yamhill-Carlton Pinot Noir 2016*



### *Imperial Stock Ranch Lamb Chops*

*Rosemary-lemon jus, parsnip purée, roasted heirloom carrot, hazelnut crumble  
☞ Zena Crown Vineyard, Σ (The Sum), Eola-Amity Hills Pinot Noir 2015*



### *Petite Plateau des Fromages*

*selection of cheeses*

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*Day & Time: Thursday, March 21, 2019, dinner begins at 6:00 p.m.  
Cost: \$97, Reservations: 541-318-8435 or use the Resy app found at  
[jackalopegrill.com/reservations](http://jackalopegrill.com/reservations)*