



★ THE STORY OF THE JACKALOPE ★

Said to be drawn to the scent of alcohol, the jackalope often appears only to those who have been enjoying fine wine, beer and spirits. The jackalope's uncanny ability to mimic human singing is also known to lull many a traveler on the moonlit trail into a peaceful, contented slumber. Named for this elusive – some say extinct – western creature resembling a jack rabbit with deer antlers, The Jackalope Grill offers the equally hard-to-find combination of imaginative Northwest haute cuisine in an unpretentious Central Oregon environment.

About St. Innocent Wines

St. Innocent Winery was founded in May 1988 by Mark Vlossak, the current winemaker and president, and eight investors. Ten tons of grapes were crushed the first fall, producing 396 cases of still and 176 cases of sparkling wine. Production increased to our full capacity of 6800 cases in 2004. The winery is located in Salem, Oregon, at the southeast corner of the Eola Hills, in the mid-Willamette valley.

For more information about St. Innocent Wines and our presenter, Mark Vlossak, visit stinnocentwine.com.

Dinner with St. Innocent Wines

Presented by Mark Vlossak, Winemaker - April 27, 2009 - \$65/person

Grilled Wild Caught Gulf Prawns - Israeli couscous, citrus beurre blanc
- 2007 St. Innocent Freedom Hill Vineyard Pinot Blanc

Thai Style Mussels - jasmine rice, coconut milk, lemon grass, chilies and cilantro
- 2007 St. Innocent Freedom Hill Vineyard Chardonnay

Pan-Seared Duck Breast - parmesan risotto, roast beets, fresh blueberry sauce
- 2007 St. Innocent Villages Cuvee Pinot Noir &
- 2006 St Innocent Momtazi Vineyard Pinot Noir

Roast Rack of Venison - truffled potato puree, pinot noir jus
- 2006 St. Innocent Anden Vineyard Pinot Noir &
- 2006 St. Innocent Seven Springs Vineyard Pinot Noir

Cheese Course - a selection of cheeses and a bit of dark chocolate
- Cellar Selection from St. Innocent Winery