

Tim's Supper Club

At the Jackalope Grill

≈ *Bastille Day Dinner* ≈

Chilled Sweet Pea & Watercress Soup

garlic crouton, chopped chives



Sweetbreads & Shitake Mushrooms

sautéed sweetbreads, scrambled eggs, truffle oil



Frisée Salad with Lardons

salad of frisée, bacon, Oregon blue cheese, vinaigrette



Petite Filet au Poivre

petite filet (shoulder tender), black peppercorns, French brandy



Cherry Clafoutis

cherries cooked in crepe batter, icecream

Day & time: Wednesday, July 14 door opens @ 5:00 Cost: \$39

Wines paired for this dinner available for a 20\$ Supplement.

In addition, we have waived our corkage fee for this event.

Suggested Wine pairings are available on our blog