

# *Tim's Supper Club*

At the Jackalope Grill

## ≈ *Menu* ≈

### *Oeufs en Meurette*

*poached egg in red wine sauce*

☞ *Beringer Private Reserve Chardonnay 2007*



### *Le Vrai Coq au Vin*

*chicken leg & thigh marinated in wine for 3 days then slowly braised*

☞ *Whistling Dog NSV Pinot Noir 2007*



### *Soupe de Courge Musquée*

*butternut squash soup*



### *Filet de Chevreuil, Sauce Grand Veneur*

*Pan roasted venison leg filet, truffled potato puree, sauce grand veneur*

☞ *Frederic Magnien, Mercurey, France 2005*



### *Plateau de Fromages*

*assorted cheeses*

☞ *Chateau de Beauregard Beaujolais Villages 2005*

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*Day & time: Tuesday, November 9, 2010 door opens @ 5:00 Cost: \$41  
Wines paired for this dinner available for a \$25 Supplement. In addition,  
we have waived our corkage fee for this event. Suggested Wine pairings  
are available on our blog*