

Tim's Supper Club

At the Jackalope Grill

Menu

Oyster Amuse Bouche

shitake mushroom, crispy bacon, oyster sauce

Selection of Fresh Northwest Oysters

selection on half-shell to include Kumamoto, Hamma Hamma, Baron Point

Sautéed Oysters with Baby Greens

cornmeal crusted oysters served on baby greens with balsamic vinegar dressing

Steamed Oysters and Sake Beurre Blanc

served on the half-shell with sake beurre blanc and fried ginger

Oyster Pan Roast with Sea Urchin Butter

oysters simmered in vermouth, fish stock, cream and winter vegetables.

Sea urchin butter crostini

Dessert

un surprise du chef

Day & time: Tuesday, March 1, 2011 door opens @ 5:00 Cost: \$42
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