

Tim's Supper Club

At the Jackalope Grill

presents

An Evening with Rodolphe de Pins

Menu

Tarte au Roquefort

a classic Roquefort and caramelized onion tart

☞ *Chateau de Montfaucon, Baron Louis Cotes du Rhone 2006*



Salade du Berger

heirloom lettuces, goat cheese crouton, walnut oil vinaigrette

☞ *Chateau de Montfaucon, Comtesse Madeleine, Cotes du Rhone Blanc 2010*



Boules de Picclat

Beef and sausage meatballs seasoned with cinnamon, tarragon, and cayenne in a rich sauce of ham, olives, and veal broth

☞ *Chateau de Montfaucon, Vin de Monsieur Le Baron, Vin de Pays du Gard 2007*



Truffes au Chocolat

selection of housemade bittersweet and semi-sweet chocolate truffles

Day & time: Sunday, April 17 2011, dinner begins @ 6:00 Wines paired for this event are from Chateau de Montfaucon. The wines will be presented by M. Rodolphe de Pins, the winemaker of his family estate Chateau de Montfaucon. Dinner and wines: \$65. Reservations are required.

541-318-8435 or info@jackalopegrill.com