

Tim's Supper Club

At the Jackalope Grill

presents

An Evening with Forgeron Cellars

Menu

Amuse Bouche

pate of chicken livers with Grand Mariner

☞ *Foregeron Cellars Chardonnay 2008*

Pan-Seared Escolar

with Mascarpone and Elderflower

☞ *Foregeron Cellars "Ambiance" 2009*

Green Salad

heirloom greens, raspberry vinaigrette

☞ *Foregeron Cellars "Ambiance" 2009*

Duck Confit with Pommes Sarladaise

house-made duck confit, fingerling potatoes, hen's egg

☞ *Foregeron Cellars Zinfandel 2006*

Pan Roasted Petite Tender

onion confit & cave-aged blue cheese crumbs

☞ *Foregeron Cellars Cabernet Sauvignon 2006*

Sweet Ricotta

with wild flower honey, toasted pine nuts, lavender

☞ *Foregeron Cellars Late Harvest Semillon 2008*

Day & time: Monday, June 13, 2011, dinner begins @ 6:00 Wines have been paired for this event by Forgeron Cellars. Dinner and wines: \$75. Reservations are required. 541-318-8435 or info@jackalopegrill.com