

Tim's Supper Club

At the Jackalope Grill

presents

An Evening with Chehalem Winery

Menu

Amuse Bouche

fried colossal shrimp, tomato carpaccio, classic aioli

☞ *Chehalem, INOX Chardonnay 2009*

Pan-Seared Pacific "Diver" Sea Scallop

sage creamed corn, chive oil

☞ *Chehalem, Stoller Vineyards Pinot Blanc 2009*

Chilled Cucumber Soup

fresh Dungeness crab garnishment

☞ *Chehalem, 3Vineyard Pinot Gris 2009*

Oven-Roasted Bacon-Wrapped Quail

sautéed red grapes, bacon, red currant, orzo, toasted pine-nuts

☞ *Chehalem, Stoller Vineyards Pinot Noir 2008*

☞ *Chehalem, Corral Creek Vineyards Pinot Noir 2009*

Sweet Oregon Strawberries Balsamico

fresh Oregon-grown berries, gran riserva balsamic vinegar, mascarpone brûlée

Day & time: Thursday, July 7, 2011, dinner begins @ 6:00 Wines have been paired for this event by Chehalem Winery and the Jackalope Grill.

Dinner and wines: \$75. Reservations are required. 541-318-8435 or info@jackalopegrill.com