

The Jackalope Grill

Winemaker Dinner Presents

Sokol Blosser

Passed App

Scallops

Pan seared scallops, parsnip puree, saffron oil, fresh chive

In your glass: 2022 Sokol Blosser Bluebird Cuvee Brut Sparkling

First Course

Foie Gras PB&J

Pan seared foie gras, Marcona nut butter, fig jam and toasted brioche

In your glass: 2021 Sokol Blosser Orchard Block Pinot Noir

Second Course

Micro Green Salad

Dandelion greens, sunflower, pea shoot and bulls blood micro greens, English cucumber, radish, dill, lemon vinaigrette

In your glass: 2024 Sokol Blosser Dundee Hills Estate Rosé of Pinot Noir

Third Course

Truffle Lobster Ravioli

Hand-made black truffle ravioli stuffed with lemon goat cheese, white wine cream sauce, lobster claws

In your glass: 2023 Sokol Blosser Willamette Valley Estate Chardonnay

Fourth Course

Spare Rib and Polenta

Braised bison spare rib, parmesan polenta, bison-huckleberry demi glaze

In your glass: 2019 Sokol Blosser Goosepen Block Estate Pinot Noir

Fifth Course

Cardamom Cake

Lemon-cardamom cake, bee pollen butter creme frosting, strawberry jam

In your glass: Sokol Blosser Sparkling Rosé of Pinot Noir