

**Hearsay**  
RESTAURANT ♦ LOUNGE & GARDEN

+



**KRISSELLE**  
cellars

Executive Chef William Shine and winemaker Scott Steingraber are collaborating for a very special evening with impeccable taste at Hearsay.

**Join us Thursday, January 28th at 6:00 pm**

**\$65.00 per guest (gratuity not included) • Reservations are required**

**Make your reservation by calling (541) 625-0505**

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*Amuse Bouche:* Citrus Cured Salmon with caper oil

***Wild Diver Scallops***

with beat carpaccio and goat cheese ice cream

Paired with 2014 Sauvignon Blanc

***Roasted BBQ Quail***

with green apple and sage quinoa cake

Paired with 2013 Di'tani

***Mocha-Crusted Lamb Lollipops***

with bacon bean ragu

Paired with 2012 Tempranillo

*Intermezzo:* Champagne Sorbet

***Togarashi Spiced Black Cod***

with white peach beurre blanc

Paired with 2014 Viognier

***Rogue Creamery Cheese***

with dark chocolate truffle and spiced nuts

Paired with 2012 Malbec