

Jackalope's Chef Tim – King Of Sauces

by LINDEN GROSS A&E Feature Writer



Photo by Linden Gross

Humanely raised Veal Chop à la Chasseur

Ever since my first meal at the Jackalope Grill years ago, I've considered owner and chef Tim Garling as the area's king of sauces. He just does them better than anyone else. My recent dinner at Jackalope confirmed that he has not relinquished his crown.

My regular dining companion and I started with a crisp baby spinach salad with fresh strawberries, candied pecans and Feta in a honey-white balsamic vinaigrette dressing. We loved the sweet-acidic play and the crisp freshness. Accents of fresh mint and tarragon leaves added an unexpected bite to the visually beautiful appetizer.

Chef Tim then brought us a new dish inspired by a recent month-long trip to Andalusia. Smoked oysters perched atop a timbale of red potato salad dressed in a light aioli, studded with plump pieces of shrimp and topped with avocado. Creaminess to the third power meets briny smokiness. Delicious. Our two entrees were equally impressive...

The Veal Chop à la Chasseur featured tender, juicy and unbelievably tasty Le Québécois veal in

a rich brown sauce made with white wine, shallots, shiitake mushrooms and tomatoes served over melt-in-your-mouth sundried tomato polenta. Chef Tim told us that the veal was humanly-raised, meeting handling and welfare requirements of the Food and Agriculture Organization of the United Nations (FAO) and the World Organization for Animal Health (OIE).

The protocol for humane conduct promotes the safety, health and well-being of the calves at every point of the growth cycle. That made me love the dish even more. After we'd carved off every possible morsel from the chop we had split, my dining companion dared me to chew on the bone. No problem. Meanwhile she was already planning her return for a veal chop she didn't have to share.

I also loved the Pan-Seared Corvina with Creamy Risotto. The corvina – a mild-tasting saltwater fish – featured a super crispy crust and tender, sweet flesh drizzled with caper, sundried tomato and fresh basil butter. The magic really happened when I combined a bite of the fish

with perfectly cooked Meyer lemon and shiitake mushroom risotto. Oh my! I could eat that dish for breakfast. (I restrained myself and had the leftovers for lunch.)

We finished our meal with Tarte Tatin, an upside-down tart featuring apples caramelized in sugar and butter. The French classic, served with ice cream and whipped cream, was as rich and as good as I've ever had, which says a lot since I spent five years in Paris as a kid and had a mother who regularly baked James Beard's version of the dessert at home.

From the first bite to the last bite of our meal, Chef Tim's sophisticated palate and deft culinary talent ruled. Hail to the king.

*Tim Garling's Jackalope Grill
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Open daily 4:30pm – close*