

Jack's Grill – A Modern Bistro

Newsletter Volume 1

October 2011



Fall Issue

JACK'S
A Modern Bistro

Welcome to the first issue of Jack's Grill Newsletter

At Jack's Grill, the French Californian cuisine is expertly prepared. These flavourful and colourful dishes utilize an array of fresh local ingredients, fresh fish and hormone free "natural" Alberta beef. Everything is made from scratch including sauces and desserts; allergies can always be accommodated. The imagination and skill of Co-chefs Michelle Deland and Ryan Hotchkiss create and deliver interesting twists to traditional and classic cuisine. To accompany, there is a variety of 300 hand selected wines. The atmosphere at Jack's Grill is modern and elegant, and the staff are knowledgeable, professional and friendly. The candle-lit tables along with gallery quality art create a comfortable ambience for an exceptional dining experience. We look forward to your visit!

Now open 7 days a week

As the fall season settles in, Jack's Grill will re-open for Sunday Evening Dinners. In show of our appreciation of your patronage, we would like to offer you a 15% discount for your entire Sunday Evening meal. The Sunday opening will be effective October 16. It will be our pleasure to host your Sunday evening dinner!

Table d'hôte

Monday through Thursday features a special **Table d'hôte** which is a set 3 course dinner for \$45.00 which changes nightly. Feel free to check on line what our changing feature is as well as booking for reservations – www.jacksgrill.ca

Wine Maker Dinners

Our very popular Wine Maker Dinners which have been enjoyed by many will continue this fall. Details of dates, wine makers and menus to follow... we will keep you posted!

Farewell to Summer – until next year!



Looking for Great Gift Ideas?

Gift certificates available on line www.jacksgrill.ca or for purchase at the restaurant.

Feature Recipes- Enjoy!

Smoked Salmon Terrine

800 g Smoked Salmon sliced thinly, 500 ml Mascarpone at room temp, ¼ cup Sour Cream, 3 tbsp Chives, 1 tbsp Lemon Juice, Pepper, Salt Using the paddle, mix mascarpone and sour cream until smooth. DO NOT OVER MIX. Add chives, lemon juice and season to taste, not too much salt as the salmon is salty. Line mini loaf pans with saran. Layer terrine, begin with salmon and alternate with a thin layer of mascarpone, ending with salmon. Each loaf pan should be 100g of salmon. Each loaf pan is 2 servings.

Beet Salad

3 lbs Beets peeled & quartered, 1 cup Orange Juice, ½ cup Champagne Vinegar, 2 oz Dill on stem, Pepper, Salt. Combine in stainless pan and cover tightly with foil. Bake at 375F for 1 hr, until just cooked and not soft. Small dice when cooled, reduce cooking liquid to a syrup and stir into beets. Season if needed.

Dill Oil

500 ml Canola Oil, 3 oz Dill pickled. Puree in blender until smooth. Cucumber, Lemon Vinaigrette. At service, peel cucumber and run the full length of the cucumber along mandolin to julienne thickness, about ¼ cup. Toss in lemon vinaigrette. Serve with beets, 1/2 terrine and dill oil.

Jack's Grill

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5842 111 Street
Edmonton, Alberta

Free parking

Reservations recommended

780-434-1113

www.jacksgrill.ca

This is a publication for friends and guests of Jack's Grill.