Senior Dining Guide Cuisine		Senior Discount Hems id Accessible  Senior Discount Hems Handicapped Accessible  Meals Served June Handicapped Meals Served June Handicapped Price			
Callahan's Mt Lodge 541-482-1299 I-5 at Mt Ashland Exit #6, Ashland www.callahanslodge.com  Please See Advertisement Page 19	Fine Lodge Dining	×	yes	B L D SB	\$12.00-25.00
Chateau 541-592-3400 at the Oregon Caves 20000 Cave Hwy, Cave Juntion www.oregoncaveschateau.com Open May to October	NorthWest Cuisine	v x	yes	BLD	\$3.50-24.95
Frau Kemmling 541-899-1000 Schoolhaus Brewhaus 525 Bigham Knoll Dr, Jacksonville www.fraukemmling.com  Please See Advertisement Page 19	Bavarian German	×	yes	L D SB	\$9.00-22.00
Gogi's Restaurant 541-899-8699 235 West Main Street, Jacksonville www. http://www.gogisrestaurant.com Please See Advertisement Page 19	International Fine Dining	×	yes	D SB	\$8.00-33.00

# Callahan's Mountain Lodge Vegetarian Meditterranean Eggplant

- 1 eggplant
- 5 oz spinach
- 2 T feta cheese
- 2 T olive tapenade
- 5 oz angel hair pasta
- 4 oz marinara sauce
- 1/4 C parmesan
- 1 T parsley

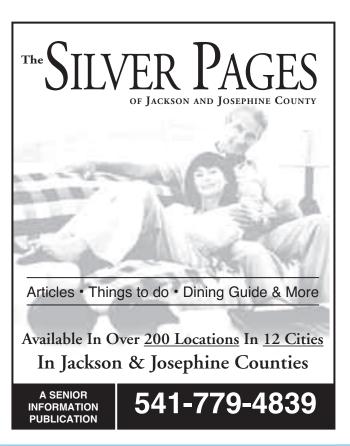
### Vegetarian Meditterranean Eggplant cont.

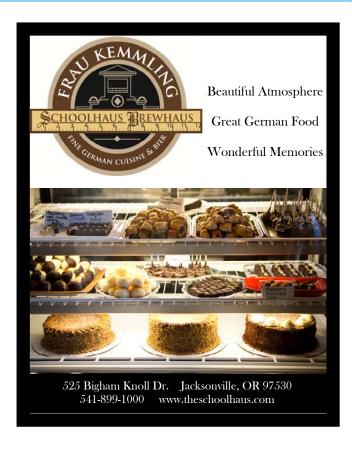
Slice a large eggplant lengthwise into two equally sized planks approximately 3/8" thick. Roll the planks in seasoned flour, dip them into egg wash, and then coat with panko breading. Deep fry the planks until crisp and golden brown approximately 1 ½-2 minutes.

Remove from fryer, lay flat and spread one with two tablespoons of olive tapenade, and the other with two tablespoons of feta cheese and 5 oz. of spinach sautéed in olive oil. Sandwich the two planks and place in a 400 degree oven for 10 minutes. Remove from the oven and slice on the bias. Place atop angel hair pasta and marinara sauce. Garnish with parmesan cheese and parsley.









# Schoolhaus Brewhaus Obatzda Traditional Bavarian Cheese Dip

1 small camembert cheese wheel (about

½ pound)

3 T. softened butter

½ pound softened cream cheese

2 T minced onion

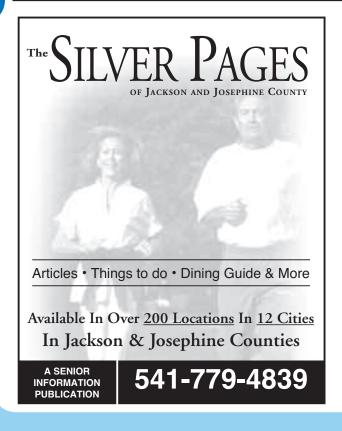
½ T caraway seed

½ T paprika

½ tsp ground caraway seed

Coursely chop camembert and soften in microwave on 15 second bursts until pliable. Combine all ingredients in stand mixer with paddle attachment. Beat on medium speed for 1-2 minutes until fully everything is fully incorporated. Serve immediately with crusty bread and assorted vegetables or refrigerate for up to a week.

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)	Cuisine	Sent Spet	Early Flands	Meals Selfas	Price Price
Grape Street Bar & Grill 541-500-8881 31 South Grape St, Medford www.grapestreetbarandgrill.com Please See Advertisement Page 21	Gourmet Pub Food	*	yes	L D	\$7.00-13.00
Greenleaf Restaurant 541-482-2808 49 North Main St, Ashland www.greenleafrestaurant.com  Please See Advertisement Page 21	Fresh Healthy Delicious	×	yes	BLD	\$4.00-20.00
Hearsay Restaurant 541-625-0505 40 S First St, Ashland www.hearsayashland.com  Please See Advertisement Page 21	Comfort Food with a Twist	×	yes	L D	\$6.00-28.00
Jacksonville Inn, The 541-899-1900 175 E. California St, Jacksonville www.jacksonvilleinn.com Please See Advertisement Page 12	International	×	yes patio	B L D SB	\$8.95-32.95





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## **Jacksonville Inn Apple Spice Cake**

2 1/4 c all purpose flour

1 ½ c brown sugar

1 ½ t baking soda

2 t cinnamon

1 t nutmeg

1 t ground ginger

½ t clove

1 t salt

1 ½ c buttermilk

34 c canola oil

2 t vanilla extract

Zest of 2 oranges

2 eggs

3 each Granny Smith Apples – peeled

Preheat oven to 350'. Prepare 10 inch cake pan with butter and sugar. In one bowl sift all dry ingredients. In another bowl combine all wet ingredients. Mix together. Bake for approximately 45 minutes or until done. Allow to cool. Remove from cake pan and sprinkle top with powdered sugar. Optional: Serve with cranberry compote and vanilla bean ice cream.





Senior Dining (	Guide	Senior D	iscount Hems cial Menu Hems Farly Bird Special	capped Accessible	reed Lunch Brunch for Lunch Price
Pie and Vine 541-488-5493 358 E Main St, Ashland www.pieandvine.co  Please See Advertisement Page 23	Wood Fired Italian	×	yes	LD	\$7.95-19.95
Sesame Asian Kitchen 541-482-0119 21 Winburn Way, Ashland www.sesameasiankitchen.com Please See Advertisement Page 23	Asian Cuisine	×	yes	L D	\$6.00-14.00
Smithfields Pub & Pies 541-482-7439 23 South Second Street, Ashland www.smithfieldspubpies.com Please See Advertisement This Page	Full Crusted Savory Pies, Salad, Pub Snacks Sweet Pies	×	yes	L D 11:30-midnight	\$4.00-12.00
Wild River Brewing & Pizza Co. 595 NE "E" St, Grants Pass 541-471-7487 249 N Redwood, Cave Junct 541-592-3556 16279 Hwy 101 S, Brooking 541-469-7454 533 NE "F", Grants Pass 541-474-4456 3684 Hwy 99, Medford 541-773-7487 www.wildriverbrewing.com Please See Advertisement This Page	Homemade Pasta, Pizza Sandwiches, Burger Calzones Soup & Salads Beer &Wine	×	yes	LD	\$5.50-16.95

## **Jacksonville Inn Mini Crab Cakes**

16 oz Dungeness Crab

6 oz diced yellow onion

3 oz diced celery

2 lemons slices into wheels

2 lemons juiced

1 oz parsley chopped

6 oz panko

2 large eggs

2 oz flour

.05 oz salt

5 oz olive oil

8 oz olive oil based mayonnaise

1 oz chopped capers

#### **Jacksonville Inn Mini Crab Cakes cont**

Sautee diced celery and onions in 1 oz of olive oil. Cool. Mix crab, onions, celery, parsley, lemon juice, 6 oz mayonnaise, 2 oz panko and salt together. Form into 1.5 oz crab cakes and coat in flour then beaten egg and finally panko. Sautee in remaining olive oil. Mix remaining mayonnaise and capers. Top crab cakes with caper aioli and parsley. Garnish tray with lemon wheels.





# Smithfields Pub & Pies Shepherds Pie

5 lbs ground lamb

2 c stock veg

(uniformly chopped onion, carrot, leek & celery)

- 2 c frozen peas
- 2 T rosemary
- 2 T thyme
- 1/4 c tomato paste
- 1/4 c worcestershire
- 1 c chicken stock
- 1 t salt
- 1 t black pepper
- 1/3 c corn starch

Saute off lamb, making sure to break down clumps. Drain off fat. Add stock veg, tomato paste, worcestershire, chicken stock, herbs, and spices. Cook until vegetables are tender. Mix in slurry of corn starch and water and cook out for a few minutes. Place in an ovenproof dish and chill for a couple hours. Make your favorite mash potato recipe and place on top of the lamb mix. Bake at 375 for approx. for 20 minutes or until golden brown.





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## Wild River Rogue Wing Marinade

2 oz. fresh garlic

4 oz. ginger peeled

1 lg Bunch cilantro leaves

3 C. Hoisen sauce

2 C. rice vinegar

1 C soy sauce

1/2 tsp. cayenne pepper

3 tbl. chili flakes

Mince garlic, ginger and cilantro. Set aside. Combine Hoisen, rice vinegar, soy, cayenne, and chili flakes. Mix well. Use this marinade to soak chicken wings or breast for great flavor

## Wild River® Brewing Lemon Herb Vinaigrette

Step #1 Step #2 Step #3 Step #4 2 t salt 1 1/4 t minced fresh garlic 1 egg 1 1/3 C olive oil 1 t pepper 1 green onion chopped 3/4 C lemon juice 1 1/3 C vegetable oil 1 T chopped marinated red 1 1/2 T white wine vinegar 1 1/2 t sugar onions or unmarinated 2 t dry mustard 1 T honey 1 t chopped fresh parsley 1 t chopped fresh basil

Step #1: Mix together ingredients in a small bowl and set aside.

**Step #2:** Combine in a food processor. To marinate onion:; thin slice and let stand at least one hour in rice vinegar.

**Step #3:** Combine ingredients from Step #1 and #2 in a food processor and mix well. Add egg, lemon juice, white wine vinegar and honey. Mix well.

**Step #4:** With food processor running add oils in a very <u>slow</u> steady stream thru top of machine. Keep machine running the entire time. You are looking for an emulsification. Which is similar to making a mayonnaise, it should be thick and thoroughly combined, not separated. If it becomes separated you've added oil too

quickly.

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## **Gogi French Onion Soup**

6 T butter salt freshly ground black pepper
1 T olive oil 1 T flour baguette
3 lbs thinly sliced yellow onion 8 c beef stock 1 lb grated gruyère cheese
1 t sugar 2 c dry white wine

Melt half the butter with the oil in a heavy bottom soup pot and add in the onions. Cook onions on medium heat, stirring occasionally, until soft. Add sugar and season with salt to taste. Continue cooking onions, stirring constantly, until they reach a uniform light brown color. Sprinkle in the flour and cook for an additional 2 minutes while stirring. Add 2 cups of the beef stock and stir until simmer is reached. Add in remaining beef stock and wine. Simmer soup for 30 minutes and season with pepper and additional salt if needed. Preheat oven to 425. Slicer baguette into thick (1") slices and butter both sides with the remaining butter. Toast baguette in oven until golden brown. Place one piece of baguette in thebottom of each oven proof serving bowl. Fill bowl with soup and to with generous amount of gruyère. Place bowls on oven tray and bake until cheese is golden brown. Allow to cool sooner but, enjoy while hot.

### **Greenleaf Restaurant Blueberry Scones**

4 1/2 c unbleached white flour
4 t baking powder
1 c cold butter,
1 t baking soda
1 t salt (optional)
3/4 c blueberries
1 c sugar
1 1/2 - 2 c half and half

In a large metal bowl, mix the dry ingredients. Add the butter chunks and blend into dry mix until pea size or coarse meal size. Add half and half a little at a time. The idea is to just moisten the dough enough to bring it together, without breaking down the butter. Divide the dough in half and lay both piles out on a floured cutting board. Flatten to about 2" high and shape with hands into a circles. Cut into sixths. Shape each scone into a nice, even triangle. Place scones on a greased sheet pan, brush the tops with egg wash. Bake in a 375 degree oven for about 15 minutes. Scones should be golden brown and a toothpick should come out clean. Let cool.