

# Senior Dining Guide

Cuisine	Senior Discount			Handicapped Accessible	Meals Served B=Breakfast L=Lunch D=Dinner SB=Sunday Brunch	Price
	✓	✕	★			
<b>Chico's Food Truck</b> 458-658-4345 2233 South Pacific Hwy, Medford <i>Please See Advertisement This Page</i>		✕		yes	B L D	\$2.50-12.00
<b>Gogi's Restaurant</b> 541-899-8699 235 West Main Street, Jacksonville <i>Please See Advertisement Page 17</i>		✕		yes	D	\$12.00-39.00
<b>Kobé Modern Japanese</b> 541-488-8058 96 North Main St, Ashland <i>Please See Advertisement Page 17</i>				yes	D	\$8.00-35.00

## Wild River® Brewing Lasagna

### Step #1

24 oz. box spinach  
 1 bunch green onion minced  
 1 T garlic minced  
 1/2 T olive oil  
 Sauté

### Step #2

4 lbs Ricotta cheese. (1.5 tubs)  
 5 eggs  
 1 C shredded parmesan  
 1 C mozzarella  
 1 T dry basil crushed  
 1 t white pepper  
 1/2 T ground nutmeg  
 Mix in large silver bowl

## Wild River® Brewing Lasagna Cont.

### Other Ingredients

2.5 lb cooked sausage crumbled drained well  
 1 batch lasagna noodles  
 2 lb shredded mozzarella  
 8 C marinara

### Assembly

Using a 4" deep hotel pan layer as follows:  
 Layer #1: 2 cups marinara on bottom of pan  
 Layer #2: 3 lasagna noodles to cover bottom  
 Layer #3: Ricotta cheese mixture  
 Layer #4: Spinach mixture  
 Layer #5: Sausage  
 Layer #6: Mozzarella  
 Layer #7: Repeat layers 1-6  
 Layer #8: 2 cups marinara  
 Layer #9: 3 lasagna noodles to cover  
 Layer #10: 2 cups marinara  
 Layer #11: Cover with Mozzarella

Cover with foil. Bake at 300 for 50 min. Remove foil and bake for 10 min.

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Front of Habitat for Humanity

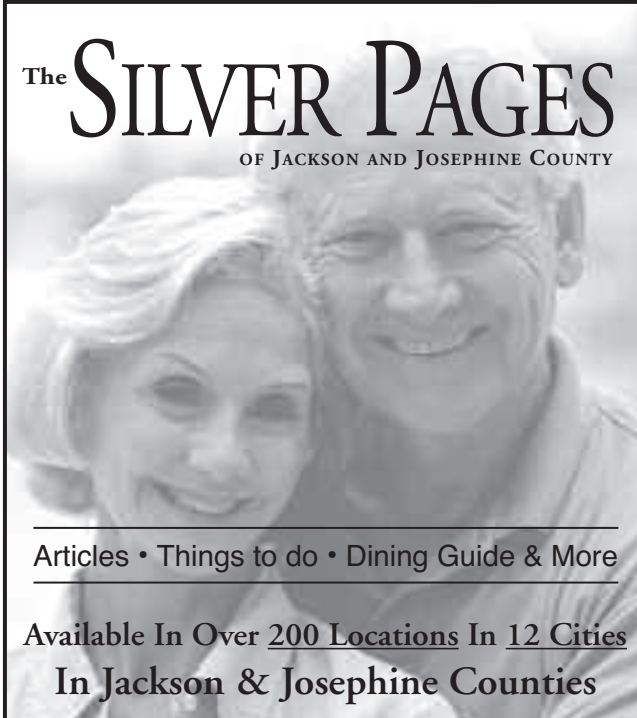
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*When you wholeheartedly  
adapt a "with all your heart"  
attitude and go all out with  
the positive principle, you  
can do incredible things.*

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Cuisine	✓	Senior Discount	✚	Special Menu Items	✱	Early Bird Special	Handicapped Accessible	Meals Served	Price
								B=Breakfast L=Lunch D=Dinner SB=Sunday Brunch	
<b>Chico's Food Truck</b> 458-658-4345 2233 South Pacific Hwy, Medford <i>Please See Advertisement Page 17</i>			x			yes		B L D	\$2.50-12.00
<b>Gogi's Restaurant</b> 541-899-8699 235 West Main Street, Jacksonville <i>Please See Advertisement Page 17</i>			x			yes		D	\$12.00-39.00
<b>Kobé Modern Japanese</b> 541-488-8058 96 North Main St, Ashland <i>Please See Advertisement Page 17</i>						yes		D	\$8.00-35.00

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## Wild River® Brewing Lasagna Cont.

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Cover with foil. Bake at 300 for 50 min. Remove foil and bake for 10 min.





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**541-779-4839**

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		Cuisine	✓ Senior Discount + Special Menu Items ★ Early Bird Special	Handicapped Accessible	Meals Served B=Breakfast L=Lunch D=Dinner SB=Sunday Brunch	Price
<b>Skout Taphouse &amp; Provisions</b> 21 Winburn Way, Ashland <i>Please See Advertisement Page 18</i>	<b>541-482-0119</b>	Pacific NW Pub Food	x	yes	L D	\$7.00-18.00
<b>Tap and Vine</b> 559 Medford Center, Medford <i>Please See Advertisement Page 21</i>	<b>541-500-1632</b>	Gastro Pub	x ★	yes	L D	\$8.00-32.00
<b>The Point Pub and Grill</b> 1045 Center Drive, Mdf 311 East Pine Street, CP <i>Please See Advertisement This Page</i>	<b>541-816-4395</b> <b>541-665-9015</b>	Upscale Pub Food with Full Service Bar	x	yes	L D	\$8.00-17.00
<b>Wild River Brewing &amp; Pizza Co.</b> 595 NE “E” St, Grants Pass 249 N Redwood, Cave Junct 16279 Hwy 101 S, Brookling 533 NE “F”, Grants Pass 2684 Hwy 99, Medford <i>Please See Advertisement Page 21</i>	<b>541-471-7487</b> <b>541-592-3556</b> <b>541-469-7454</b> <b>541-474-4456</b> <b>541-773-7487</b>	Homemade Pasta, Pizza Sandwiches, Burger Calzones Soup & Salads Beer & Wine	x	yes	L D	\$7.50-25.00



*Life is a journey;  
Plan it carefully,  
take it slowly,  
and savor every moment*

## Tap and Vine Curry Bowl

### Curry Sauce:

4 Cans Coconut Milk  
¼ C. Mae Ploy Yellow Curry Paste  
Oil

### Method:

Heat Oil and bloom curry paste in oil, add coconut milk and mix well to combine. Let simmer for about 10 minutes. You can use immediately or cool down and use for a later date.





### Tap and Vine Curry Bowl Cont.

#### Curry Bowl Assembly:

- 2 Cups of your favorite vegetable blend. We use carrots, broccolini, caulini and baby red potatoes (potatoes are pre-roasted)
- 3 Potatoes Cut in Half
- 1 C White or Brown Rice
- 6 oz Yellow curry Sauce
- ¼ C Canola Oil
- 1 tsp Chopped Garlic
- 1 tsp Chopped Shallots (optional)

*You can fool some of the people some of the time and all of the people some of the time, but you can't fool all of the people all of the time.*

Abraham Lincoln (1809-1865)



### Tap and Vine Curry Bowl Cont.

#### Method:

In a saute pan heat oil until shimmering, add potatoes cut side down and sear, once the potatoes are a gold brown add your vegetables, garlic, and shallots, saute until all vegetables are heated through. Add curry sauce and let simmer for 1 ½ to 2 minutes. Serve over the rice or serve the rice on the side. Garnish with sesame seeds and chili oil.

#### Chili Sauce:

- 1 Cup Canola Oil
- 4 Chilis (ancho, pasilla, or favorite chili of choice)

#### Method:

Steep chilis if using dried in hot water and covered for 5 minutes or until soft. Place chilis in a blender with oil and blend on high until smooth. Strain oil through cheesecloth or coffee filter. Place in a squeeze bottle or container and spoon onto your favorite dishes.