



WINE TASTING


Every Friday
5-7 pm, South Store
Enjoy light appetizers, music & good company!

First Alternative
NATURAL FOODS CO-OP



South Store: 541-753-3115
1007 SE 3rd • Corvallis
Open 9-9 daily

North Store: 541-452-3115
NW 29th & Grant • Corvallis
Open 7-9 daily

www.firstalt.coop



rabbit

BISTRO AND BAR

modern french food, local and organic ingredients, and scratch cocktails



open daily for lunch, dinner and weekend brunch

HOURS

SUNDAY 11:30 AM TO 9:00 PM
BRUNCH SATURDAY AND SUNDAY 11:30 AM TO 3:00 PM

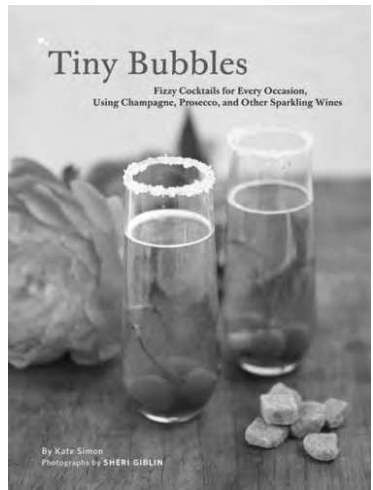
2864 WILLAMETTE/NEXT TO MARKET OF CHOICE
PHONE 541.343.8226

M E N U

- french onion soup 6
- butter lettuce salad with grapefruit and white port 6
- asparagus salad with poached egg, hen of the woods mushrooms and cinnamon 10
- beef tongue salad with frisee and mustard 8
- squid salad with black olives, white wine and rocket 8
- niçoise salad with seared albacore tuna, egg, green beans, fingerling potatoes and olives 11
- cheese plate: livarot, pont l'evêque, fourme d'ambert and seasonal fruit 11
- mussels with bacon and green beans 9
- chicken liver croques with verjus 6
- pheasant ballotine with prunes, pistachios and ninkasi IPA 10
- pig trotter with black trumpet mushrooms and savoy cabbage 8
-  burger and fries: add cheddar, gruyere or blue cheese 10/11
- grilled cheese with fries 7
- open faced potted pork sandwich with fries 10
- open faced smoked trout rilette sandwich with fries 9
-  leg of lamb with fennel, cauliflower, white beans and olive oil sabayon 15
- gnoki with oxtail, carrots and spinach 14
- hanger steak and fries with marchand de vin and frisee 17
- free range chicken breast with fingerling potatoes and brussels sprouts 14
- braised wild boar stew with green olives, potato puree and sweet peppers 14
- pork loin, belly and cheek with almond, swiss chard and milk 15
- trout with peas and brown butter 14
- dourade royale with oyster mushrooms, parsnips, manila clams and sauce americaine 15

PRETTY PAGES, PRETTIER DRINKS

As a person totally susceptible to the “small things = cute” rule of thumb, I admit to a bit of oohing and aahing at the arrival of ***Tiny Bubbles***: *Fizzy Cocktails for Every Occasion, Using Champagne, Prosecco, and Other Sparkling Wines* (Chronicle Books, 2008, \$14.95). The subtitle is far from small, but the book itself is a petite, lovely thing, its barely 100 pages full of tempting recipes for classic and “new classic” sparkling cocktails, a few mocktails and even a few snacks that incorporate one kind of bubbles of another into their making. The book’s author, Kate Simon, is a Portlander and an editor at *Imbibe* magazine; the drinks she includes range from those first made in the 1920s to those whipped up by bartenders in New York and Seattle to one she created for *Imbibe*’s first birthday. Simon begins with the Champagne cocktail, a simple mix of bitters, sugar, Champagne and a twist of lemon, and ends the alcoholic section with a punch made with sparkling sake, melon balls and lychee (among other ingredients). For a person with a small, spare home bar, many of the drinks will require a quick trip to the store (liquor or otherwise) though those with more elaborate home stashes can probably jump right in. Simon’s accompanying appetizer recipes are largely full of fresh, bright flavors; the photo of an avocado, roasted beet and grapefruit salad is enough to start my mouth watering on its own. As Simon notes, opening a bottle of Champagne can turn any gathering into a celebration. Combining *Tiny Bubbles* with that popping cork might just make it into a surprise, too: Champagne cocktails aren’t in everyone’s drink repertoire yet, but with inspiration as pretty as this, they may be there soon. — *Molly Templeton*




HOMEGROWN VOYAGES

Sultry and subtle, bold and dark, spicy and aromatic — for centuries, pinot noir has teased, allured and tempted drinkers and winemakers alike. Its rich flavors and complexities have inspired sane men to seek out remote corners of mountain tops, plant roots in rare soil and wager their livelihoods and reputations in the quest to produce the perfect pinot harvest. It’s well known as the most fickle and finicky grape to produce; chance, risk and skill play all play equal roles in the final product’s failures and triumphs. The winemaker must have intimate knowledge and control of every step and condition of its journey from vine to bottle. Truly, no other wine has induced quite as passionate a love affair.



As pinot aficionados no doubt know, Oregon, and the Willamette Valley in particular, produces some of the world’s best pinot noirs, and in ***Passion for Pinot: A Journey Through America’s Pinot Noir Country*** (Ten Speed Press, 2009, \$30), Jordan Mackay gives us a wonderfully guided tour of the Valley’s most unique and distinguished pinot-producing vineyards. From the Dundee Hills and McMinnville regions to closer to home pinot hot spots like King Estate and Willamette Valley Vineyards, Mackay reveals the history, character, charm and quality of the Oregon (and California) wine scenes. While pinot is a relative newcomer to Oregon, it’s enjoyed incredible successes — it now makes up 75 percent of the state’s wine industry. Vineyards dotting Valley hillsides are not an unusual sight, and Mackay gives the casual or serious wine enthusiast a veritable checklist of must-visit sites, all within a few hours driving distance of Eugene. Set against gorgeous, full spread photographs by Andrea Johnson and Robert Holmes, Mackay’s casual style informs and engages the reader in Pinot 101. If by the end you don’t want to invest in your own estate, or at the very least pop open a bottle of red, you haven’t been paying attention. — *Katie Kalk*



27 Oakway Center
(541) 683-6438

Take in a Flight:

Three 2.5oz glasses of themed wines

Biodynamic Bruisers, Austrian Alchemy, Persuasive Pinots and three more!

There are 80-100 Bottles to drink at Uva for under \$50

Exciting Global Flights | Over 30 Glass Pours
Small Plates Menu | Intimate Atmosphere | Wi-fi
Mon-Thurs 4-10pm • Fri-Sat 2-11pm • Sun 4-9pm