

WINE-INSPIRED CUISINE

CAVIAR SERVICE

PADDLEFISH \$39 / \$78

Chive crème fraîche, potato chips

ROYAL OSSETRA \$92 / \$184

Egg yolk, egg whites, chive crème fraîche, blinis

*2020 *Maison Evenstad, Montagny Premier Cru*
Les Vignes Longues Chardonnay \$19

BREAD \$9

Artisan bread, cultured butter

CHARCUTERIE \$28

Selection of cured meats, seasonal accompaniments,
grilled bread

*2019 *Domaine Serene, Two Barns Vineyard*
Dundee Hills Pinot Noir \$29

CHEESE \$24

Assorted artisan and farmstead cheeses,
seasonal jam, spiced hazelnuts, crostini

*2019 *Domaine Serene, Clos du Soleil Vineyard*
Dundee Hills Chardonnay \$24

OYSTERS ON THE HALF SHELL MP

half dozen / full dozen, aged Chardonnay mignonette

*2018 *Château de la Créé, Santenay*
Premier Cru Beaurepaire Chardonnay \$29

HUMMUS \$19

Vegetable crudité, flatbread

*2019 *Domaine Serene, Clos du Soleil Vineyard*
Dundee Hills Chardonnay \$24

PROSCIUTTO SALAD \$24

Mixed baby greens, pear, fennel, pepitas,
Parmigiano Reggiano, vinaigrette

*2019 *Domaine Serene, 'Evenstad Reserve'*
Dundee Hills Chardonnay \$19

POPCORN CHICKEN \$18

Served with black truffle cream sauce

*2013 *Domaine Serene, 'Récolte Grand Cru'*
Dundee Hills Chardonnay \$63

*Denotes recommended wine pairing

WINE-INSPIRED CUISINE

CASCADE NATURAL BURGER \$23

Tillamook aged cheddar, tomato, fancy sauce,
pommes frites

Add Applewood smoked bacon +\$5

*2019 *Domaine Serene, 'Evenstad Reserve'*
Willamette Valley Pinot Noir \$24

TRUFFLE BUCCATINI \$28

Truffle oil, parmesan, mushroom duxelles

Add Salmon \$27

Add Steak +\$33

*2016 *Maison Evenstad, Santenay Premier Cru*
Beaurepaire Chardonnay \$29

*2017 *Maison Evenstad, Volnay*
Premier Cru Pinot Noir \$49

STEAK FRITES \$52

Char-broiled New York strip,

Mâitre d'Hôtel butter, truffle pommes frites

*2019 *Domaine Serene, Two Barns Vineyard*
Dundee Hills Pinot Noir \$29

+KING SALMON \$43

Vegetable risotto, lemon oil, pea tendrils

*2020 *Maison Evenstad, Montagny Premier Cru*
Les Vignes Longues Chardonnay \$19

*2015 *Domaine Serene, 'Evenstad Reserve'*
Willamette Valley Pinot Noir \$29

+DUCK BREAST \$44

Yukon Gold potatoes cooked in duck fat,
rainbow carrots, red wine-honey-lavender reduction

*2015 *Domaine Serene, Côte Sud Vineyard*
Dundee Hills Chardonnay \$29

*2019 *Domaine Serene, Jerusalem Hill Vineyard*
Eola-Amity Pinot Noir \$24

+Available after 4 p.m.

*Gluten-free options available

*Consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne
illness