

DOMAINE SERENE

Wine Lounge

GATHER • WINE • DINE

WINE-INSPIRED CUISINE

CAVIAR SERVICE

PADDLEFISH \$36 / \$72

Chive crème fraîche, potato chips

ROYAL OSETRA \$90 / \$180

Egg yolk, egg whites, chive crème fraîche, blinis

**Domaine Serene, 'Evenstad Reserve' Dundee Hills Brut*

M.V. III Sparkling Wine \$20

BREAD \$8

Artisan bread, cultured butter

CHARCUTERIE \$25

Selection of cured meats, seasonal accompaniments,
grilled bread

**2017 Les Tourelles de la Créé, Côte de Beaune*

'Knights Templar Cuvée' Pinot Noir \$14

CHEESE \$19

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

**2014 Domaine Serene, Clos du Soleil Vineyard*

Dundee Hills Chardonnay \$20

OYSTERS \$24 / \$48

half dozen / full dozen, aged Chardonnay mignonette

**2018 Château de la Créé, Santenay*

Premier Cru Gravières Chardonnay \$24

HUMMUS \$15

Fresh vegetables, flatbread

**2017 Domaine Serene, Yamhill Cuvée*

Willamette Valley Pinot Noir \$15

POPCORN CHICKEN \$15

Served with black truffle crème fraîche

**Domaine Serene, 'Evenstad Reserve'*

Dundee Hills Brut M.V. III

Sparkling Wine \$20

OYSTER SALAD \$24

Masa-crusted oysters, mixed baby greens, strawberries,
feta, watermelon vinaigrette

**2018 Domaine Serene, 'Evenstad Reserve'*

Dundee Hills Chardonnay \$18

BURGER \$18

Cascade natural beef, gruyère, heirloom tomato,
fancy sauce, pommes frites

**2018 Domaine Serene, 'Members' Limited Edition'*

Willamette Valley Pinot Noir \$18

BUCCATINI \$28

Alba black truffles, Grana Padano, black pepper

**2015 Les Tourelles de la Créé,*

Meursault Chardonnay \$20

**2017 Maison Evenstad, Volnay*

Premier Cru Pinot Noir \$40

WILD KING SALMON \$32

Pan Seared with Black Barley Pilaf

Roasted Autumn Vegetables, Sage-Hazelnut Pesto

**2017 Domaine Serene, 'Récolte Grand Cru'*

Dundee Hills Chardonnay \$35

**2018 Domaine Serene, 'Aspect'*

Dundee Hills Pinot Noir \$35

PINOT NOIR BRAISED SHORT RIB \$46

Cascade Farms beef, grilled summer vegetables,
cheesy polenta, blistered tomato demi-glaze

**2017 Domaine Serene,*

'Grand Cheval' Oregon Red Wine \$25

STEAK FRITES \$42

Char-broiled Wagyu shoulder tender, bordelaise,
truffle pommes frites

**2018 Domaine Serene, Jerusalem Hill Vineyard*

Eola-Amity Hills Pinot Noir \$30

**Denotes recommended wine pairing*

**Please inquire about culinary specials*