

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 ON THE HALF SHELL \$24 / \$48

half dozen / full dozen, aged Chardonnay mignonette

**2018 Château de la Créé, Santenay
Premier Cru Beaurepaire Chardonnay \$24*

HUMMUS \$15

Fresh vegetables, flatbread

**2018 Domaine Serene, Clos de Lune Vineyard
Dundee Hills PPChardonnay \$20*

OYSTER SALAD \$24

Masa-crusted oysters, mixed baby greens, pears, figs,
fennel, pepitas, feta, pumpkin vinaigrette

**2019 Domaine Serene, 'Evenstad Reserve'
Dundee Hills Chardonnay \$18*

POPCORN CHICKEN \$15

Served with black truffle crème fraîche

**Domaine Serene, 'Evenstad Reserve' Dundee Hills
Brut M.V. III Sparkling Wine \$20*

BLACK TRUFFLE BUCCATINI \$28

Burgundy black truffles, Grana Padano, black pepper
Add Salmon or Steak +\$22

**2015 Les Tourelles de la Créé,
Meursault Chardonnay \$20*

**2017 Maison Evenstad, Nuits-Saint-Georges
Les Fleurières-Les Plants au Baron Pinot Noir \$40*

WAGYU STEAK FRITES \$42

Char-broiled shoulder tender, bordelaise,
truffle pommes frites

**2018 Domaine Serene, Jerusalem Hill Vineyard
Eola-Amity Hills Pinot Noir \$30*

BURGER \$18

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

Add Applewood Smoked Bacon +\$4

**2018 Domaine Serene, 'Members' Limited Edition'
Willamette Valley Pinot Noir \$18*

+KING SALMON \$37

Pan Seared with Black Barley Pilaf
Roasted Autumn Vegetables, Sage-Hazelnut Pesto

**2015 Maison Evenstad, Santenay
Premier Cru Beauregard Chardonnay \$24*

**2014 Domaine Serene, 'Evenstad Reserve'
Willamette Valley Pinot Noir \$30*

+PAN-SEARED CHICKEN \$37

Potatoes Dauphinoise, Roasted Artichoke,
Chanterelle Bacon Crème Sauce

**2018 Domaine Serene, 'Récolte Grand Cru'
Dundee Hills Chardonnay \$35*

**2017 Domaine Serene, Yamhill Cuvée
Willamette Valley Pinot Noir \$15*

+PINOT NOIR BRAISED SHORT RIB \$46

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

**2018 Domaine Serene,
'Grand Cheval' Oregon Red Wine \$25*

+Available after 4 p.m.

**Denotes recommended wine pairing*

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