

WINE-INSPIRED CUISINE

ROYAL OSSETRA CAVIAR \$92 / \$184

Gaufrettes, chive crème fraîche

**2020 Maison Evenstad, Montagny Premier Cru*

Les Vignes Longues Chardonnay \$19

POMMES FRITES \$6

Ketchup, fancy sauce

BREAD \$9

Artisan bread, cultured butter

CHARCUTERIE \$28

Selection of cured meats, seasonal accompaniments,
grilled bread

**2015 Domaine Serene, 'Yamhill Cuvée'*

Willamette Valley, Pinot Noir \$24

CHEESE \$24

Assorted artisan and farmstead cheeses,
honeycomb, spiced hazelnuts, cherry jus

**2016 Domaine Serene, 'Evenstad Reserve'*

Dundee Hills, Chardonnay \$24

OYSTERS ON THE HALF SHELL MP

Half or full dozen,

aged Chardonnay mignonette

**2019 Château de la Créé, Santenay*

Premier Cru Beaurepaire Chardonnay

RATATOUILLE \$19

Chilled ratatouille, cannellini bean puree, basil flatbread,
fried basil

**2020 Maison Evenstad, Montagny*

Premier Cru Les Vignes Longues' Chardonnay \$19

HOUSE SALAD \$19

Bibb lettuce, carrot, radish, bell pepper, walnuts, parmesan,
tomato, egg, cucumber, gaufrettes, vinaigrette

Add Steak +\$33

**2009 Domaine Serene, Etoile Vineyard*

Dundee Hills, Chardonnay \$19

POPCORN CHICKEN \$18

Served with black truffle cream sauce

**2014 Domaine Serene, Côte Sud Vineyard*

Dundee Hills, Chardonnay \$34

**Denotes recommended wine pairing*

WINE-INSPIRED CUISINE

CASCADE NATURAL BURGER* \$23

Tillamook aged cheddar, tomato, fancy sauce,
pommes frites

Add Applewood smoked bacon +\$5

Sub gluten-free bun +\$5

**2018 Domaine Serene, 'Evenstad Reserve'*

Willamette Valley, Pinot Noir \$24

WILD MUSHROOM RIGATONI* \$32

Oregon wild mushrooms, kale, garlic, shallots
thyme, white wine cream sauce

Add Steak + \$33

Add Scallops + \$22

**2018 Domaine Serene, Triple Crown Vineyard*

Dundee Hills, Chardonnay \$24

STEAK FRITES \$52

Char-broiled Teres Major,

bordelaise sauce, pommes frites

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

1st Ed. Willamette Valley, Pinot Noir \$19

STEAK TARTARE \$34

Shallots, cornichons, worcestershire sauce,

dijon mustard, capers, egg yolk,

olive oil crisps

**2019 Château de la Créé, Maranges*

En Goty Pinot Noir \$19

+WILD CAUGHT SEA SCALLOPS \$45

Crispy polenta, wilted red chard, smoked bacon,

balsamic orange vinaigrette

**2020 Maison Evenstad, Montagny*

Premier Cru Les Vignes Longues Chardonnay \$19

+LAMB CHOPS \$54

Grilled lamb chops, Duchesse potatoes, broccolini,

red wine-whole grain mustard sauce

**2019 Château de la Créé, Santenay*

Premier Cru Clos Faubard Pinot Noir \$34

+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*