

WINE-INSPIRED CUISINE

CAVIAR SERVICE

PADDLEFISH \$36 / \$72

Chive crème fraîche, potato chips

ROYAL OSSETRA \$90 / \$180

Egg yolk, egg whites, chive crème fraîche, blinis

**Domaine Serene, 'Evenstad Reserve' Dundee Hills Brut
M.V. III Sparkling Wine \$24*

BREAD \$8

Artisan bread, cultured butter

CHARCUTERIE \$25

Selection of cured meats, seasonal accompaniments,
grilled bread

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

CHEESE \$19

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

**2018 Domaine Serene, Clos du Soleil Vineyard
Dundee Hills Chardonnay \$24*

OYSTERS ON THE HALF SHELL \$24 / \$48

half dozen / full dozen, aged Chardonnay mignonette

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

HUMMUS \$15

Fresh vegetables, flatbread

**2018 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*

WAGYU STEAK TARTARE \$29

Classically prepared with shallot, capers, egg yolk,
brunoise bell peppers, whole grain mustard

**2018 Château de la Créé, Santenay
Premier Cru Clos Faubard Pinot Noir \$29
*2013 Domaine Serene, 'Récolte Grand Cru'
Dundee Hills Chardonnay \$63*

**Denotes recommended wine pairing*

WINE-INSPIRED CUISINE

POPCORN CHICKEN \$15

Served with black truffle crème fraîche

**Domaine Serene, 'Evenstad Reserve' Dundee Hills
Brut M.V. III Sparkling Wine \$24*

BLACK TRUFFLE BUCCATINI \$28

Burgundy black truffles, Grana Padano, white pepper

Add Salmon or Steak +\$22

Gluten-free pasta available

**2015 Maison Evenstad, Santenay Premier Cru
Beaurepaire Chardonnay \$29
*2017 Maison Evenstad, Volnay
Premier Cru Pinot Noir \$49*

WAGYU STEAK FRITES \$42

Char-broiled shoulder tender, bordelaise,
truffle pommes frites

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

BURGER \$19

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

Add Applewood Smoked Bacon +\$4

Gluten-free bun available

**2018 Domaine Serene, 'Evenstad Reserve'
Willamette Valley Pinot Noir \$24*

+KING SALMON \$37

Pan Seared with Black Barley Pilaf

Roasted Autumn Vegetables, Sage-Hazelnut Pesto

**2018 Château de la Créé, Santenay*

Premier Cru Beaurepaire Chardonnay \$29

**2015 Domaine Serene, 'Evenstad Reserve'*

Willamette Valley Pinot Noir \$29

+PAN-SEARED CHICKEN \$37

Potatoes Dauphinoise, haricots verts,

Shiitake Bacon Crème Sauce

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

**2015 Domaine Serene, Yamhill Cuvée*

Willamette Valley Pinot Noir \$24

+Available after 4 p.m.

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