

DOMAINE SERENE

Wine Lounge

GATHER • WINE • DINE

Wine Friendly Cuisine

Caviar Service

ROYAL OSETRA \$90 / \$180

Egg yolk, egg whites, chive crème fraîche, blinis

PADDLEFISH \$36 / \$72

Chive crème fraîche, potato chips

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

BREAD \$8

Artisan bread, cultured butter

CHARCUTERIE \$25

Selection of charcuterie, 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

**2018 Domaine Serene, 'Evenstad Reserve'
Dundee Hills Chardonnay \$18*

OYSTERS \$24 / \$48

half dozen / full dozen, aged chardonnay mignonette

**2014 Maison Evenstad, Santenay Premier Cru
Beauregard Chardonnay \$24*

HUMMUS \$15

Fresh vegetables, flatbread

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

OYSTER SALAD \$24

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

**2015 Domaine Serene, 'Evenstad Reserve'*

Dundee Hills Chardonnay \$24

POPCORN CHICKEN \$15

Served with black truffle crème fraîche

**Domaine Serene, 'Evenstad Reserve'*

Dundee Hills Brut M.V. III Sparkling Wine \$20

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 \$19

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

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, Two Barns Vineyard*

Dundee Hills Pinot Noir

**Denotes recommended wine pairing*