

WINE-INSPIRED CUISINE

CAVIAR SERVICE

PADDLEFISH \$39 / \$78

Chive crème fraîche, potato chips

ROYAL OSSETRA \$92 / \$184

Egg yolk, egg whites, chive crème fraîche, blinis

**2020 Maison Evenstad, Montagny Premier Cru*

Les Vignes Longues Chardonnay \$19

BREAD \$9

Artisan bread, cultured butter

CHARCUTERIE \$28

Selection of cured meats, seasonal accompaniments,
grilled bread

**2019 Domaine Serene, Two Barns Vineyard*

Dundee Hills Pinot Noir \$29

CHEESE \$24

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

**2019 Domaine Serene, Clos du Soleil Vineyard*

Dundee Hills Chardonnay \$24

OYSTERS ON THE HALF SHELL MP

half dozen / full dozen, aged Chardonnay mignonette

**2018 Château de la Créé, Santenay*

Premier Cru Beaurepaire Chardonnay \$29

HUMMUS \$19

Vegetable crudité, flatbread

**2019 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

POPCORN CHICKEN \$18

Served with black truffle cream sauce

**2013 Domaine Serene, 'Récolte Grand Cru'*

Dundee Hills Chardonnay \$63

**Denotes recommended wine pairing*

WINE-INSPIRED CUISINE

CASCADE NATURAL BURGER \$23

Gruyère, tomato, fancy sauce, pommes frites

Add Applewood smoked bacon +\$4

**2019 Domaine Serene, 'Evenstad Reserve'*

Willamette Valley Pinot Noir \$24

BLACK TRUFFLE BUCCATINI \$28

Summer black truffles, parmesan, mushroom duxelles

Add Salmon \$27

Add Steak +\$33

**2016 Maison Evenstad, Santenay Premier Cru*

Beaurepaire Chardonnay \$29

**2017 Maison Evenstad, Volnay*

Premier Cru Pinot Noir \$49

STEAK FRITES \$52

Char-broiled New York strip,

Mâitre d'Hôtel butter, truffle pommes frites

**2019 Domaine Serene, Two Barns Vineyard*

Dundee Hills Pinot Noir \$29

+KING SALMON \$43

Vegetable risotto, lemon oil, pea tendrils

**2020 Maison Evenstad, Montagny Premier Cru*

Les Vignes Longues Chardonnay \$19

**2015 Domaine Serene, 'Evenstad Reserve'*

Willamette Valley Pinot Noir \$29

+DUCK BREAST \$44

Yukon Gold potatoes cooked in duck fat,
rainbow carrots, red wine-honey-lavender reduction

**2015 Domaine Serene, Côte Sud Vineyard*

Dundee Hills Chardonnay \$29

**2019 Domaine Serene, Jerusalem Hill Vineyard*

Eola-Amity Pinot Noir \$24

+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*