

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 \$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, crostini

**2018 Domaine Serene, Clos de Lune 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 Gravières Chardonnay \$24

HUMMUS \$15

Fresh vegetables, flatbread

**2014 Domaine Serene, Clos du Soleil Vineyard*

Dundee Hills Chardonnay \$20

PROSCIUTTO SALAD \$24

Mixed baby greens, pear, fennel, pepitas,
Parmigiano Reggiano, 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

Gluten-free pasta available

**2015 Les Tourelles de la Créé,*

Meursault Chardonnay \$20

**2017 Maison Evenstad, Volnay*

Premier Cru 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 \$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 \$20

+KING SALMON \$37

Pan Seared with Black Barley Pilaf

Roasted Autumn Vegetables, Sage-Hazelnut Pesto

**2015 Château de la Créé, Santenay*

Premier Cru Gravières 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

**2016 Domaine Serene, Yamhill Cuvée*

Willamette Valley Pinot Noir \$15

+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*