

WINE-INSPIRED CUISINE

ROYAL OSETRA CAVIAR \$92 / \$184

Gaufrettes, chive crème fraîche

* 2019 CHÂTEAU DE LA CRÉE, SANTENAY
PREMIER CRU GRAVIÈRES CHARDONNAY \$39

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 CRÉE, SANTENAY
PREMIER CRU GRAVIÈRES CHARDONNAY \$39

RATATOUILLE \$19

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

*2019 MAISON EVENSTAD, MEURSAULT
CHARDONNAY \$24

HOUSE SALAD \$19

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

Add Steak +\$33

*2018 Domaine Serene, Etoile Vineyard
Dundee Hills, Chardonnay \$24

POPCORN CHICKEN \$18

Served with black truffle cream sauce

*2019 Domaine Serene, Côte Sud Vineyard
Dundee Hills, Chardonnay \$24

*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

*2018 Château de la Créé, Maranges
En Goty Pinot Noir \$24

+COLUMBIA RIVER STEELHEAD \$43

Walla Wall sweet onion rings, sweet potato hash,
remoulade sauce

* 2019 MAISON EVENSTAD, MEURSAULT
CHARDONNAY \$24

+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