

WINE-INSPIRED CUISINE

OYSTERS ON THE HALF SHELL MP*

Half or full dozen,
aged Chardonnay mignonette
**Domaine Serene 'Evenstad Reserve'*
Dundee Hills Brut M.V. Sparkling Wine \$24

POMMES FRITES \$6

Ketchup, fancy sauce

BREAD \$9

Artisan bread, cultured butter

CHARCUTERIE \$28

Selection of cured meats, seasonal accompaniments,
grilled bread

**2019 Château de la Créé, Santenay
Premier Cru Gravières Pinot Noir \$39*

CHEESE \$24

Assorted artisan and farmstead cheeses,
honeycomb, spiced hazelnuts, cherry jus

**2016 Maison Evenstad,
Premier Cru Gravières Chardonnay \$29*

HOUSE SALAD \$19

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

Add Steak +\$33 - Add Steelhead \$22
**2021 Domaine Serene, Triple Crown Vineyard
Chardonnay \$24*

HEIRLOOM TOMATOES & BURRATA CHEESE \$26

Zucchini curls, focaccia croutons, balsamic reduction,
basil oil, micro basil

**2021 Maison Evenstad, Montagny Premier Cru
Les Vignes Longues Chardonnay \$19*

CASCADE NATURAL BURGER* \$23

Tillamook aged cheddar, tomato, fancy sauce,
pommes frites

Add Applewood smoked bacon +\$5

Sub gluten-free bun +\$5

**2017 Domaine Serene, 'Evenstad Reserve'
Pinot Noir \$24*

RATATOUILLE \$19

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

**2019 Domaine Serene, Clos Du Soleil Vineyard
Chardonnay \$24*

POPCORN CHICKEN \$18

Served with black truffle cream sauce

**2014 Domaine Serene, 'Evenstad Reserve'
Vintage Brut Dundee Hills Sparkling Wine
\$29*

WILD MUSHROOM RIGATONI* \$32

Oregon wild mushrooms, kale, garlic, shallots
thyme, white wine cream sauce

Add Steak + \$33

Add Steelhead + \$22

**2018 Domaine Serene 'Récolte
Grand Cru' Chardonnay \$44*

STEAK FRITES \$52*

Char-broiled Teres Major,
bordelaise sauce, pommes frites

**2019 Château de la Créé, Santenay
Premier Cru Gravières Pinot Noir \$39*

STEAK TARTARE \$34*

Shallots, cornichons, worcestershire sauce,
dijon mustard, capers, egg yolk,
olive oil crisps

**2017 Domaine Serene, 'Evenstad Reserve'
Pinot Noir \$34*

**Gluten-free options available*

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

**Denotes recommended wine pairing*