

Sommelier Experience

\$75

Take a journey through the Evenstad Estates library, including Domaine Serene, Maison Evenstad, and Château de la Créé, tasting exclusive bottles hand-selected by our Sommelier

Estate Flight \$45

A selection of our flagship, award-winning wines from our Estate Vineyards in the Willamette Valley

DOMAINE SERENE, MULTI-VINTAGE 'R' ROSE
V.XV, OREGON
\$14/\$44

2021 DOMAINE SERENE, 'EVENSTAD RESERVE'
CHARDONNAY, DUNDEE HILLS
95 Points - James Suckling
\$19/\$75

2021 DOMAINE SERENE, 'EVENSTAD RESERVE'
PINOT NOIR, DUNDEE HILLS
94 Points - James Suckling
\$24/\$95

2020 DOMAINE SERENE, 'GRAND CHEVAL'
OREGON RED WINE
93 Points - Owen Bargreen
\$24/\$85

Sparkling Flight \$50

Selections from our sparkling wine program produced in the methode champenoise style

DOMAINE SERENE, 'EVENSTAD RESERVE'
DUNDEE HILLS BRUT ROSÉ M.V. 4 SPARKLING WINE
\$29/\$105

DOMAINE SERENE, 'EVENSTAD RESERVE'
DUNDEE HILLS BRUT M.V. 5 SPARKLING WINE
95 Points Owen Bargreen
\$24/\$85

2016 DOMAINE SERENE, 'RECOLTE'
DUNDEE HILLS BLANC DE BLANCS SPARKLING WINE
\$39/\$145

Premier Flight \$40

A tour of our Estates in Oregon & Burgundy

2019 DOMAINE SERENE, TRIPLE CROWN
VINEYARD, CHARDONNAY, DUNDEE HILLS
\$24/\$95

2018 MAISON EVENSTAD, POMMARD,
PREMIER CRU CLOS DE VERGER PINOT NOIR
\$51/\$205

2021 DOMAINE SERENE, JERUSALEM HILL
VINEYARD PINOT NOIR, EOLA-AMITY HILLS
\$29/\$105

Wines by Coravin

*Enjoy a glass of these incredibly exclusive
Domaine Serene wines*

2018 DOMAINE SERENE, 'MONOGRAM'
PINOT NOIR, DUNDEE HILLS
99 Points Owen Bargreen
\$94/\$405

2011 DOMAINE SERENE, 'RECOLTE GRAND CRU'
CHARDONNAY, DUNDEE HILLS
\$63/\$520 (1.5L)

2020 CHÂTEAU DE LA CRÉE, CHASSAGNE-MONTRACHET
PREMIER CRU CLOS CHAREAU CHARDONNAY
\$44/\$175

2020 CHÂTEAU DE LA CRÉE, SANTENAY
PREMIER CRU GRAVIERES PINOT NOIR
\$29/\$115

2019 DOMAINE SERENE, COTE SUD
VINEYARD PINOT NOIR, DUNDEE HILLS
\$39/\$145

2021 DOMAINE SERENE, WINERY HILL
VINEYARD PINOT NOIR, DUNDEE HILLS
95 Points - James Suckling
\$34/\$115

WINE-INSPIRED CUISINE

For the Table:

OYSTERS ON THE HALF SHELL* \$26/\$52

Half or full dozen,
aged chardonnay mignonette

TARTARE* \$24

RCC Ranch beef, crème fraîche, egg yolk, capers,
pommes gaufrettes

CHARCUTERIE \$26

Cured meats, seasonal accompaniments, house made
pickled vegetables, grilled bread^

CHEESE \$24

Assorted artisan and farmstead cheeses,
honeycomb, spiced hazelnuts, jams, warmed bread^

POPCORN CHICKEN \$16

Served with truffled sauce girbiche

GRAND CENTRAL BREAD \$6

Como & baguette, cultured butter

MOULES-FRITES \$22

Toten Inlet mussels, fines herbs, cream, garlic,
shallot, pommes frites

From the Garden:

LITTLE GEM SALAD \$14

Radish, english peas, herbs, peccorino,
ver jus, olive oil
add steak* + \$33

SALADE LYONNAISE \$16

Frisse, lardon, poached egg, crouton, dijon vinaigrette

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

Gluten-free options available^

From the Hearth:

BISTRO BURGER* \$23

Raclette, caramelized onions, dijon mayonnaise,
pickles, potato bun, pommes frites
Add applewood smoked bacon +\$5
Sub gluten-free bun +\$5

BISTRO FILLET* \$52

Pommes purée, kalettes, sauce chasseur

WILD ALASKAN HALIBUT \$42*

Fiddlehead ferns, sunchoke, miso sabayon

PARISIAN GNOCCHI \$28

Nettle pesto, english peas, hazelnut dukkah

Domaine Serene Cocktails

BRUME VIOLETTE \$18

Tanqueray Gin, lemon, lavender
clarified using dairy*

AVIATION \$18

Empress Gin, Luxardo, crème de violette, lemon

SAFFRON SOUR \$20

Monkey 47 Gin, saffron, cardamom,
lemon, rose water, egg white

ORANGE FIELDS \$20

Basil Hayden, orange oleo sacchrum,
angostura

PALOMA ROSA \$18

Cazadores Blanco, grapefruit, lime, rosewater

SPRINGTIME SPRITZ \$18

Lillet blanc, St. Germaine, lemon,
Domaine Serene Brut sparkling wine