

# DOMAINE SERENE

## Wine Lounge

SPHEIR BUILDING • 1917 BEND

### WINE-INSPIRED CUISINE

#### ROYAL OSETRA CAVIAR\* \$85 / \$167

crème fraîche, chives, potato chips

*Domaine Serene, 'Evenstad Reserve'*

*Dundee Hills Brut M.V. IV Sparkling Wine, \$24*

#### OYSTERS ON THE HALF SHELL\* MP

Champagne-chili mignonette

*2018 Château de la Créé, Santenay Premier Cru*

*Gravières Chardonnay \$29*

#### CITRUS CURED ALBACORE CRUDO\* \$24

sungold tomatoes, Castelvetro olives, spanish

chorizo, smoked olive oil, fermented chili, crispy garlic

*2021 Maison Evanstad, Montagny Premier Cru*

*Les Vingés Longues Chardonnay \$19*

### Shareables

#### ARTISAN CHEESE PLATE \$23

assorted cheeses, honeycomb, marcona almonds, dried fruit pate, crostini

*2021 Domaine Serene, 'Evenstad Reserve'*

*Chardonnay, Dundee Hills \$19*

#### CHARCUTERIE PLATE \$28

premium cured meats, whole grain mustard, pickles, crostini

*2015 Domaine Serene, 'Yamhill Cuvee'*

*Pinot Noir, Wilamette Valley \$34*

#### POMMES FRITES \$10

crispy shoestring fries, sea salt, chili, lavender

*2021 Maison Evanstad, Montagny Premier Cru*

*Les Vingés Longues Chardonnay \$19*

#### FARMERS MARKET SALAD \$12

mixed greens, local vegetables, creamy herb dressing

*Domaine Serene, 'r' Rosé*

*v. XV, Oregon \$14*

#### LYONNAISE SALAD \$19

frisee, radish, red onion, sous vide farm egg, bacon lardon, creme fraiche-dijon dressing

*2020 Rockblock Cellars*

*Viogner, Oregon \$14*

#### DUCK L'ORANGE\* \$21

confit, tangerine, frisee, watermelon radish, duck jus

*2021 Domaine Serene, 'Members'*

*Limited Edition Pinot Noir, Wilamette Valley \$24*

#### 48 HOUR CRISPY CHICKEN \$19

"Bread&Butter" celery, truffled gribiche, fine herbs

*Domaine Serene, 'Evenstad Reserve'*

*Dundee Hills Brut, M.V. V Sparkling Wine \$24*

### Entrees

#### SEARED DAY BOAT SCALLOPS\* \$38

beluga lentils, celeriac puree, charred broccolini, caper-brown butter emulsion

*2021 Domaine Serene, Triple Crown Vineyard*

*Chardonnay, Dundee Hills \$24*

#### FOREST MUSHROOM RISOTTO\* \$29

Aquerello Gold risotto, forest mushroom, black truffle, mushroom nage, Parmigiano Reggiano

*2020 Maison Evanstad, Beaune Premier Cru*

*Les Epenottes Pinot Noir, \$34*

#### DS LOUNGE BURGER\* \$26

wagyu beef, crispy purple onions, butter lettuce, pinot pickle, tripple cream Bourgogne cheese, french fries

BACON \$5, GLUTEN FREE BUN \$3

*2020 Rockblock Cellars*

*Seven Hills Vineyard, Syrah \$19*

#### BEEF SHORTRIB BOURGUIGNON \$45

Carman Ranch grassfed beef, creamy polenta, garlic kale, red wine jus, fresh horseradish

*2020 Domaine Serene, 'Evenstad Reserve'*

*Chardonnay, Dundee Hills \$19*

#### SKILLET ROASTED LAMB LOIN\* \$48

onion soubise, baby carrots, Tuscan salsa verde

*2018 Château de la Créé, Santenay Premier Cru*

*Gravières Chardonnay \$29*

*\*consuming raw or undercooked meats, poultry, shellfish or eggs may increase risk of food borne illness*

