

# *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*

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

2014 DOMAINE SERENE, 'YAMHILL CUVÉE'  
PINOT NOIR, DUNDEE HILLS  
\$24/\$85

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

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## **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, 'RÉCOLTE'  
DUNDEE HILLS BLANC DE BLANCS SPARKLING WINE  
*96 Points - International Wine Report*  
\$39/\$145

## **Premier Flight \$40**

*A tour of our Estates in Oregon & Burgundy*

2018 DOMAINE SERENE, 'RÉCOLTE GRAND CRU'  
CHARDONNAY, DUNDEE HILLS  
*98 Points - James Suckling*  
\$51/\$200

2016 CHÂTEAU DE LA CRÉE, SANTENAY,  
CLOS DU CHÂTEAU PINOT NOIR  
\$56/\$215

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

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## **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

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

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

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

2017 DOMAINE SERENE, CLOS DU SOLEIL  
VINEYARD CHARDONNAY, DUNDEE HILLS  
\$29/\$100

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

# WINE-INSPIRED CUISINE

## For the Table:

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

Half or full dozen,  
sparkling wine mignonette

### 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 PICCATA \$16

Herbed butter, lemon

### BREAD & BUTTER \$6

Selection of Grand Central Bakery breads,  
cultured butter

### MOULES-FRITES \$22

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

### LITTLE GEM SALAD \$14

Radish, english peas, herbs, peccorino, ver jus, olive oil

### SALADE LYONNAISE \$16

Frisse, lardon, poached egg, crouton,  
bacon jam, dijon vinaigrette

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## For Dessert:

### FLOURLESS CHOCOLATE TORTE \$15

Banana mousse, hazelnut praline, vanilla ice cream

### CHEESECAKE PÂTE À BOMBE \$15

Graham cracker crumble, rhubarb, orange supreme

*\*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

Gruyère, caramelized onion, dijonnaise, pickle, pommes frites  
add applewood smoked bacon +\$5  
substitute gluten-free bun +\$5

*Pair with 2016 Château de la Créé, Santenay  
Clos du Château Pinot Noir \$56*

### BISTRO FILLET\* \$52

8 ounce teres major fillet, roasted oyster mushrooms,  
pommes purée

*Pair with 2018 Domaine Serene 'Monogram'  
Pinot Noir \$94*

### PAN ROASTED ALASKAN HALIBUT\* \$42

Spring carrots, new potatoes, english peas,  
browned butter velouté

*Pair with 2011 Domaine Serene 'Récolte'  
Chardonnay \$63*

## 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