

WINE-INSPIRED CUISINE

Small Plates

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

2016 *Domaine Serene, 'Yamhill Cuvee'*

Pinot Noir, Willamette Valley \$24

OCTOPUS A LA PLANCHA \$27

yukon gold potato purée, charred lemon,

nduja-green bean vinaigrette

2018 *Château de la Créé, Santenay Premier Cru*

Gravières, Chardonnay \$29

POMMES FRITES \$10

crispy shoestring fries, sea salt, chili, lavender

2021 *Maison Evenstad, Montagny Premier Cru*

Les Vignes Lounges, Chardonnay \$19

RED WINE BRAISED RABBIT \$24

potato gnocchi, pancetta, ricotta,

forrest mushroom ragout

2019 *Château de la Créé, Maranges*

En Goty, Pinot Noir \$29

48 HOUR CRISPY CHICKEN \$19

"Bread & Butter" celery, truffled gribiche,

fine herbs (gluten free)

Domaine Serene, 'Evenstad Reserve'

M.V. III Brut Sprakling Wine, Dundee Hills \$24

Salads

A TANGLE OF BABY LETTUCES \$12

shaved garden crudités, sunflower seeds,

citrus-herb vinaigrette

2022 *Rockblock Cellars Sauvignon Blanc, Oregon \$14*

LYONNAISE \$19

frisee, radish, sous vide farm egg, bacon lardon,

creme fraiche-dijon dressing

2020 *Rockblock Cellars Viogner, Oregon \$14*

HEIRLOOM TOMATO & WATERMELON \$16

cucumber, pickle red onions, feta cheese, basil

Domaine Serene, 'r' Rosé v. XV, Oregon \$14

FARMERS MARKET \$12

mixed greens, local vegetables, citrus herb dressing

Domaine Serene, 'r' Rosé v. XV, Oregon \$14

Raw

ROYAL OSETRA CAVIAR* \$85 / \$167

charcoled leek creme fraiche, pickled mustard seed, egg yolk, chalah toast

Domaine Serene, 'Evenstad Reserve'

M.V. IV Brut Rosé Sparkling Wine, Dundee Hills \$29

OYSTERS ON THE HALF SHELL* MP

Champagne-chili mignonette

Domaine Serene, 'Evenstad Reserve'

M.V. III Brut Sprakling Wine, Dundee Hills \$24

CITRUS CURED ALBACORE CRUDO* \$24

cherry tomatoes, Castelvetrano olives, spanish

chorizo, smoked olive oil, fermented chili, crispy garlic

2018 *Château de la Créé, Santenay Premier Cru*

Gravières, Chardonnay \$29

Entrees

WILD CAUGHT HALIBUT* \$43

beluga lentils, sunchoke puree, charred broccolini,

caper-brown butter emulsion

2021 *Domaine Serene, Aspect Chardonnay,*

Dundee Hills \$29

FOREST MUSHROOM RISOTTO \$29

Aquerello Gold risotto, forest mushroom, black truffle, mushroom

nage, Parmigiano Reggiano

2019 *Château de la Créé, Maranges*

En Goty, Pinot Noir \$29

CARMAN RANCH BEEF FLATIRON* \$39

marble potatoes, garlic kale, foie gras butter,

whole grain mustard jus

2020 *Domaine Serene, Grand Cheval*

Oregon Red Blend \$24

SKILLET ROASTED LAMB LOIN* \$44

onion soubise, baby carrots, Tuscan salsa verde

2021 *Domaine Serene, 'Evenstad Reserve'*

Pinot Noir, Willamette Valley \$24

DUCK A L'ORANGE* \$35

breast & leg confit, crispy polenta, green beans,

orange-duck stock reduction

2021 *Domaine Serene, 'Members'*

Limited Edition Pinot Noir, Willamette Valley \$19

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

***Prices and availability subject to change**

