

WINE-INSPIRED CUISINE

Small Plates & Salads

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

2018 *Domaine Serene, 'Members Limited Edition'*

Pinot Noir, Willamette Valley \$24

LYONNAISE \$19

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

2020 *Rockblock Cellars Viogner, Oregon \$14*

A TANGLE OF BABY LETTUCES \$12

shaved garden crudites, sunflower seeds, citrus-herb vinaigrette

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

HEIRLOOM TOMATO & WATERMELON \$18

cucumber, pickle red onions, feta cheese, basil

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

POMMES FRITES \$10

crispy shoestring fries, sea salt, chili, lavender

2021 *Maison Evenstad, Montagny Premier Cru*

Les Vignes Lounges, Chardonnay \$19

OCTOPUS A LA PLANCHA \$27

yukon gold potato purée, charred lemon, nduja-green bean vinaigrette

2019 *Domaine Serene, Abbey Oaks Vineyard*

Pinot Noir \$34

LAMB LOIN PINCHOS \$26

marinated lamb skewers, hazelnut romesco, spicy harissa aioli

2015 *Domaine Serene, 'Evenstad Reserve'*

Pinot Noir, Willamette Valley \$39

RED WINE BRAISED RABBIT \$24

potato gnocchi, pancetta, ricotta,

forrest mushroom ragout

2021 *Domaine Serene, 'Members Limited Edition'*

Pinot Noir, Willamette Valley \$19

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

***Prices and availability subject to change**

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

2020 *Château de la Créé, Maranges*

Sur le Bois, Chardonnay \$19

Entrees

WILD CAUGHT HALIBUT* \$43

sweet corn-saffron velouté, beluga lentils, heirloom cherry tomatoes, shaved fennel

2018 *Domaine Serene, Clos de Lune Vineyard*

Chardonnay, Dundee Hills \$29

SUMMER GARDEN RISOTTO \$31

zucchini, squash, eggplant, roasted peppers, tomato nage, Parmigiano Reggiano, aged balsamico

2016 *Château de la Créé, Santenay*

Clos du Château, Pinot Noir \$56

SNAKE RIVER FARMS FLATIRON* \$44

marble potatoes, garlic kale, foie gras butter, whole grain mustard jus

2021 *Domaine Serene, Grand Cheval*

Oregon Red Blend \$24

DUCK A L'ORANGE* \$35

breast & leg confit, crispy polenta, green beans, orange-duck stock reduction

2021 *Domaine Serene, 'Evenstad Reserve'*

Pinot Noir, Willamette Valley \$24

