

WINE EXPERIENCES

Estate Flight \$45

A special selection of our flagship, award-winning wines from our Oregon vineyard estates

2021 Domaine Serene, 'Evenstad Reserve'

Chardonnay, Dundee Hills **\$19 / \$75**

95 Points - James Suckling

2019 Domaine Serene, 'Members' Limited Edition'

2nd Edition Pinot Noir, Willamette Valley **\$24 / \$85**

2021 Domaine Serene, 'Evenstad Reserve'

Pinot Noir, Willamette Valley **\$24 / \$95**

94 Points - James Suckling

2019 Domaine Serene, 'Grand Cheval'

Oregon Red Wine **\$24 / \$95**

Premier Flight \$40

A special selection of our award-winning Pinot Noir and Chardonnay from our Oregon and French vineyards

2022 Domaine Serene, Coeur Blanc

White Pinot Noir, Dundee Hills **\$29 / \$105**

2019 Maison Evenstad, Nuits-Saint-Georges,

Premier Cru Aux Vignerondes Pinot Noir **\$49 / \$190**

2019 Domaine Serene, Gold Eagle Vineyard

Pinot Noir, Dundee Hills **\$44 / \$160**

Sommelier Experience \$75

Take a journey through the Evenstad Estates extensive portfolio, including wines from Domaine Serene, Château de la Créée & Maison Evenstad.

WINES BY THE CORAVIN

Sommelier curated wines to be enjoyed by the glass or bottle. Looking for a tried and true favorite? Ask one of our gifted Wine Specialists for a full bottle list or their recommendation.

*2010 Domaine Serene, Jerusalem Hill Vineyard
Pinot Noir, Eola-Amity Hills **\$56 / \$460 (1.5L)***

*2013 Domaine Serene, 'Evenstad Reserve'
Pinot Noir, Willamette Valley **\$39 / \$145***

*2021 Maison Evenstad, Saviigny-Les-Beaune,
Pinot Noir **\$24 / \$95***

*2016 Domaine Serene, Mark Bradford Vineyard
Pinot Noir, Dundee Hills **\$63 / \$240***

*2014 Domaine Serene, Grand Cheval,
Red Blend, Oregon & Washington **\$34 / \$125***

*2000 Rockblock Cellars,
Del Rio Vineyard Syrah **\$29 / \$105***

*2019 Domaine Serene, Clos Du Soliel
Chardonnay, Dundee Hills **\$24 / \$95***

*2018 Château de la Créé, Chassagne-Montrachet
Premier Cru Clos Chareau Chardonnay **\$49 / \$195***

*Domaine Serene, 'Evenstad Reserve'
Dundee Hills Brut M.V. II Sparkling Wine **\$24 / \$85***

*Domaine Serene, 'Evenstad Reserve' Dundee Hills Brut
Rosé M.V. IV Sparkling Wine **\$29 / \$105***

*2016 Domaine Serene, 'Recolte' Blanc De Blancs
Sparkling Wine **\$39 / \$145***

CHEF CURATED "SNACKS"

A rotating selection of wine-inspired light bites crafted to elevate the World Class Wines of Domaine Serene.

GRILLED RAPPINI \$12

Lemon, EVOO, rye crumb

MARINATED BEETS \$12

Herbed yogurt, EVOO, pistachio

LOCAL ALBACORE TARTARE \$18

Lemon, sweet herbs, trout roe, quinoa crisp

RABBIT & FOIE GRAS CROQUETTE \$14

Flavors of Alsace

COUNTRY BEEF GRATIN \$16

Braised beef, roasted carrots, Grana Padano

FB&J \$18

Foie gras mousse, house-made summer preserves

CRISPY FINGERLING POTATO \$14

Garlic, thyme, brown butter, pipérade

TEMPURA DELICATA SQUASH \$14

Maple crème fraîche

FARMSTEAD CHEESES & MEATS \$24

-Select any three from our featured selections-
local honey, spiced hazelnuts, season accompaniments,
warmed bread
additional selection \$7

FEATURED CHEESES & MEATS

GLACIER BLUE | BLEU | RAW COW

KRISTAL O.G. | GOUDA | COW

BRILLAT-SAVARIN | BLOOMY | COW

SECRET DE COMPOSTELLE | BASQUE | SHEEP

GRAND-MÈRE ADRIENNE | CHÈVRE | GOAT

LAGORAI | SEMI-FIRM | COW

OLT SPECK RESERVE | ALTO ADIG | ITALY

SALCHICHÓN IBÉRICO | SPAIN

BREASOLA | INDIANA U.S.A.

BISTRO MENU

Domaine Serene Wine Lounge Lake Oswego classics.

CAVIAR SERVICE

Amber Kaluga, Platinum Osetra, Grandeur Osetra
paired with sparkling wine & classic accompaniments
\$120/\$150/\$185

-MEMBERSHIP POINTS REDEEMABLE-

OYSTERS ON THE HALF SHELL*

Half Dozen MP | Full Dozen MP

Sparkling wine mignonette

BREAD & BUTTER \$6

Selection of Grand Central Bakery breads,
cultured butter

GRILLED LITTLE GEM "CAESAR" \$15

Anchovy, Grana Padano, lemon

MARKET SALAD \$16

Rotating selection of winter greens,
shaved vegetables, white wine vinaigrette
add locally sourced albacore tuna confit +\$7

BISTRO BURGER* \$23

Gruyère, caramelized onion, "dijonaise", pickle,
pommes frites

add applewood smoked bacon +\$5

substitute gluten-free bun +\$2

FLAT IRON STEAK* \$45

Onion rings, caper béarnaise

WILD ALASKAN COD* \$42

Delicata squash, broccolini, salsa verde, lemon

PAIN AU CHOCOLATE \$15

Cremieux, EVOO, crispbread

FINANCIER \$15

Caramel, cosmic crisp apple,
cardamom-vanilla ice cream

LARGE FORMAT MENU

Large Format

WHOLE ROASTED RABBIT \$80

"Farmhouse Style"

POUSSIN \$30

Honey thyme pan jus

**2010 DOMAINE SERENE, MARK BRADFORD
VINEYARD PINOT NOIR** \$705

**2005 DOMAINE SERENE, 'EVENSTAD
RESERVE' PINOT NOIR** \$480

**2012 DOMAINE SERENE, 'RÉCOLTE
GRAND CRU' CHARDONNAY** \$495

Non-Acoholic Beverages

SPRITE \$5

COKE \$5

DIET COKE \$5

FEVERTREE GINGER BEER \$7

FEVERTREE TONIC WATER \$7

PELLEGRINO 1L \$9

CRAFT MOCKTAILS \$10

Let our skilled Wine Specialists curate a customized cocktail curated to your preferences.