

WINE FLIGHTS

ESTATE FLIGHT \$45

Award-winning wines from our Oregon vineyards

2021 Domaine Serene, Côte Sud Vineyard

Chardonnay, Dundee Hills** \$24 | \$95

97 Points - International Wine Report

2019 Domaine Serene, 'Members' Limited Edition'
2nd Edition Pinot Noir, Willamette Valley* \$24 | \$85

95 Points - James Suckling

2021 Domaine Serene, 'Evenstad Reserve'

Pinot Noir, Willamette Valley \$24 | \$95

95 Points - Owen Bargreen

2019 Domaine Serene, 'Grand Cheval'

Oregon Red Wine \$24 | \$95

95 Points - International Wine Report

SPARKLING FLIGHT \$50

Sparkling wines made in the Méthode Champenoise

Domaine Serene, 'Evenstad Reserve'

Dundee Hills Brut M.V. 2 Sparkling Wine \$24 | \$85

95 Points - Decanter

Domaine Serene, 'Evenstad Reserve' Dundee Hills

Brut Rosé M.V. 4 Sparkling Wine \$29 | \$105

96 Points - Wine Advocate

2016 Domaine Serene, 'Recolte Grand Cru'

Blanc De Blancs Sparkling Wine** \$39 | \$145

96 Points - International Wine Report

Domaine Serene, 'Fleur de Vie'

Dundee Hills Demi-Sec M.V. 4 Sparkling Wine \$19 | \$80

95 Points - Decanter

PREMIER FLIGHT \$50

Selection of award-winning Pinot Noir & Chardonnay

2022 Domaine Serene, 'Coeur Blanc'

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

*94 Points - International Wine Report**

2021 Domaine Serene, Clos de Lune

Chardonnay, Dundee Hills* \$24 | \$85

96 Points - International Wine Report

2014 Domaine Serene, Triple S Vineyard

Pinot Noir, Dundee Hills*** \$51 | \$200

94 Points - James Suckling

2017 Domaine Serene, Jerusalem Hill Vineyard

Pinot Noir, Eola-Amity \$39 | \$155

94 Points - Owen Bargreen

WINE FLIGHTS

BURGUNDY FLIGHT \$50

Exquisite wines from our winery located in the Santenay region of the historic Côte d'Or

2019 Château de la Créé, Santenay *Premier Cru*

Gravières Chardonnay \$29 | \$110

96 Points - Decanter

2018 Château de la Créé, Santenay *Premier Cru*

Beauregard Chardonnay** \$29 | \$115

90 Points - Decanter

2019 Maison Evenstad,

Aloxe-Corton Pinot Noir** \$39 | \$145

2018 Maison Evenstad, Volnay *Premier Cru*

Les Brouillards Pinot Noir*** \$56 | \$210

97 Points - Decanter

ASPECT FLIGHT \$70

Perched atop the Dundee Hills, Evenstad Estate produces exceptional Pinot Noir, showcasing its terroir in acclaimed wines like Mark Bradford, Grace, & Côte Sud. This blend captures the estate's unique aspect

2017 Domaine Serene, Côte Sud Vineyard

Pinot Noir, Dundee Hills** \$44 | \$170

93 Points - James Suckling

2015 Domaine Serene, Grace Vineyard

Pinot Noir, Dundee Hills*** \$94 | \$360

97 Points - Owen Bargreen

2016 Domaine Serene, Mark Bradford Vineyard

Pinot Noir, Dundee Hills*** \$63 | \$240

97 Points - Decanter

2017 Domaine Serene, 'Aspect'

Pinot Noir, Dundee Hills** \$39 | \$175

96 Points - International Wine Report

SOMMELIER FLIGHT \$75

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

** Member exclusive*

*** Grand Cru, Chevalier d'Or, or Bubbles club exclusive*

**** Gold Eagle or L'Ambassadeur exclusive*

CHEF "SNACKS"

*Wine-inspired light bites crafted to elevate the World Class
Wines of Domaine Serene*

MARINATED BEETS \$12

Herbed yogurt, EVOO, pistachio

GRILLED ASPARAGUS \$14

Sheep's milk cheese, lemon, EVOO

HAM & CHEESE CROQUETTES \$14

Prosciutto, Tillamook cheddar, Golf sauce

PORK BELLY TOAST \$18

Arugula, farm egg, tomato vinaigrette

HAMACHI CRUDO* \$18

Bay leaf granita, lemon, olive oil

ROASTED FINGERLING POTATO \$14

White miso, brown butter, scallions

CRISPY MAITAKE MUSHROOM \$14

Pink peppercorn crème fraîche

FARMSTEAD CHEESES & MEATS \$25

-Select any three from our featured selections-
local honey, spiced hazelnuts, season accompaniments,
warmed bread

additional selection \$7

FEATURED SELECTIONS

GLACIER BLUE | RAW | COW

KRISTAL O.G. | GOUDA | COW

BRILLAT-SAVARIN | BLOOMY | COW

SECRET DE COMPOSTELLE | BASQUE | SHEEP

LA BONDE D'ANTAN | CHÈVRE | GOAT

LAGORAI | SEMI-FIRM | COW

OLTSPECK RESERVE | ITALY

SALCHICHÓN IBÉRICO | SPAIN

BREASOLA | INDIANA | U.S.A.

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

BISTRO MENU

Domaine Serene classics

OYSTERS ON THE HALF SHELL*

Half Dozen MP | Full Dozen MP
Sparkling wine mignonette

BREAD & BUTTER \$7

Grand Central Bakery bread selections, cultured butter

GRILLED LITTLE GEM "CAESAR" \$16

Anchovy, Grana Padano, lemon

MARKET SALAD \$16

Rotating selection of mixed greens, shaved vegetables,
white wine vinaigrette

BISTRO BURGER* \$23

Gruyère, caramelized onion, "dijonaise", pickle,
pommes frites
add applewood smoked bacon +\$5
substitute gluten-free bun +\$2

GRILLED LAMB SHOULDER \$32

Polenta, gremolata, jus

FLAT IRON STEAK* \$45

Steak frites, caper béarnaise

SPRING HALIBUT POT-AU-FEU* \$48

Manila clams, English peas, green garlic

ROASTED WHOLE POUSSIN \$28

Natural jus, fines herbes

PAIN AU CHOCOLATE \$15

Cremieux, EVOO, crispbread

SMOKED BUTTERSCOTCH POT DE CRÈME \$15

Graham sablé crumble, crème fraîche

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shellfish or eggs may increase your risk of foodborne illness

LARGE FORMAT & COCKTAILS

WINE

2011 Domaine Serene, Two Barns Vineyard
Pinot Noir, Dundee Hills 1.5L \$445

2000 Domaine Serene, 'Evenstad Reserve'
Pinot Noir, Willamette Valley 1.5L \$545

2012 Domaine Serene, 'Récolte Grand Cru'
Chardonnay, Dundee Hills 1.5L \$495

COCKTAILS

MARTINI \$18

Grey Goose Vodka - or - Tanqueray 10 Gin,
Dry Vermouth

COLD BREW MARTINI \$18

Grey Goose Vodka, Mr. Black coffee liqueur, vanilla,
cacao, cold brew

BRANDY ALEXANDER \$18

Hennessy Cognac, crème de cacao, cream
upgrade Domaine Serene Pinot Noir VSOP Brandy \$35

OLD FASHIONED \$20

Basil Hayden Bourbon, Angostura, Large Ice Cube

MANHATTAN \$20

High West Rye Whiskey, Antica Formula, Angostura

FRENCH 75 \$20

Gomper's Gin, 'Evenstad Reserve' Dundee Hills Brut
Sparkling Wine, Lemon

MARGARITA \$18

Cazadores Blanco Tequila, Cointreau, Lime, Agave

DAIQUIRI \$16

Havana Club Rum, Lime