

WINE FLIGHTS

ESTATE FLIGHT \$45

Award-winning wines from our Oregon vineyards

Domaine Serene, Multi-Vintage 'r' Rosé v. XVI

\$14 | \$44

*91 Points - Owen Bargreen**

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, Vintage Brut Rosé

Dundee Hills Sparkling Wine** \$29 | \$125

94 Points - Wine Enthusiast

2016 Domaine Serene, 'Recolte Grand Cru'

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

96 Points - International Wine Report

PREMIER FLIGHT \$50

Selection of award-winning Pinot Noir & Chardonnay

2022 Domaine Serene, 'Aspect'

Chardonnay, Dundee Hills* \$29 | \$115

96 Points - International Wine Report

2016 Domaine Serene, Clos de Lune

Chardonnay, Dundee Hills* \$29 | \$105

96 Points - James Suckling

2022 Domaine Serene, Triple S Vineyard

Pinot Noir, Dundee Hills*** \$29 | \$115

*94 Points - James Suckling**

2018 Domaine Serene, Two Barns Vineyard

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

94 Points - Wine Enthusiast

WINE FLIGHTS

BURGUNDY FLIGHT \$50

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

2021 Château de la Créé, Santenay

En Foulot Chardonnay* \$24 | \$80

2022 Château de la Créé, Santenay *Premier Cru*

Gravières Chardonnay \$29 | \$105

*95 Points - International Wine Report**

2019 Maison Evenstad, Beaune *Premier Cru*

Les Épenotes Pinot Noir** \$39 | \$150

94 Points - International Wine Report

2020 Château de la Créé, Santenay *Premier Cru*

Clos Faubard Pinot Noir** \$34 | \$125

96 Points - International Wine Report

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

2016 Domaine Serene, 'Aspect'

Pinot Noir, Dundee Hills** \$51 | \$430 1.5L

96 Points - Decanter

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*

PEACH & BURRATA \$17
Fig leaf oil, black pepper, EVOO

HUSHPUPIES \$14
Bacon, scallion, golf sauce

PORK BELLY "BLT" \$16
Lettuce emulsion, fried bread, local tomatoes

GRILLED SUMMER SQUASH \$14
Pine nut gremolata

ROASTED FINGERLING POTATO \$14
White miso, brown butter, scallions

CRISPY MAITAKE MUSHROOM \$15
Maple crème fraîche

FARMSTEAD CHEESES & MEATS \$26
-Select three from our featured selections-
local honey, spiced hazelnuts, seasonal
accompaniments, warmed bread
additional selection \$8

FEATURED SELECTIONS

GLACIER BLUE | RAW | COW
AGED GOUDA | RICH | COW
BRILLAT-SAVARIN | BLOOMY | COW
OSSAU IRATY | BASQUE | SHEEP
SOFIA | BOLD-ASH | GOAT
LAGORAI | SEMI-FIRM | COW

OLTSPECK RESERVE | ITALY
FINOCCHIONA | U.S.A.
BREASOLA | INDIANA | U.S.A.

*Contains or may contain raw ingredients. 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

HAMACHI CRUDO* \$19

Tomato, black olive, potato, black garlic emulsion

BREAD & BUTTER \$8

Grand Central Bakery bread selections, cultured butter

GRILLED LITTLE GEM "CAESAR" \$17

Anchovy, Grana Padano, lemon

MARKET SALAD \$17

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

BISTRO BURGER* \$24

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

add applewood smoked bacon \$5

substitute gluten-free bun \$2

GRILLED PORK CHOP \$35

Sweet corn "succotash", spring onion chimichurri

FLAT IRON STEAK* \$46

Steak frites, caper béarnaise

DESSERT

SUMMER BERRIES \$15

Lemon curd, milk crumble

SMOKED BUTTERSCOTCH POT DE CRÈME \$15

Caramelized white chocolate crumble, crème fraîche

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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