

WINE FLIGHTS

ESTATE FLIGHT \$45

Award-winning wines from our Oregon vineyards

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

\$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, '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, 'Aspect'

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

96 Points - International Wine Report

2018 Domaine Serene, Clos de Lune

Chardonnay, Dundee Hills* \$29 | \$100

96 Points - International Wine Report

2022 Domaine Serene, Triple S Vineyard

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

*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

2021 Maison Evenstad, Montagny *Premier Cru*

Les Vignes Longues Chardonnay \$19 | \$70

96 Points - Owen Bargreen

2021 Château de la Créé, Santenay *Premier Cru*

Gravières Chardonnay \$29 | \$105

95 Points - International Wine Report

2018 Château de la Créé, Santenay *Premier Cru*

Gravières Pinot Noir \$34 | \$330 1.5L

95 Points - Decanter

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 \$14
Herbed yogurt, EVOO, pistachio

ROASTED CARROTS \$15
Black sesame tahini, fines herbes

HAM & CHEESE CROQUETTES \$14
Speck, Cantal cheese, Golf sauce

HAMACHI CRUDO* \$19
Bay leaf granita, lemon, olive oil

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

CRISPY MAITAKE MUSHROOM \$15
Pink peppercorn crème fraîche

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

FEATURED SELECTIONS

GLACIER BLUE | RAW | COW
AGED GOUDA | RICH | COW
BRILLAT-SAVARIN | BLOOMY | COW
OSSAU IRATY | BASQUE | SHEEP
LA BONDE D'ANTAN | CHÈVRE | GOAT
LAGORAI | SEMI-FIRM | COW

OLTSPECK RESERVE | ITALY
RED WINE & ROSEMARY SALAMI | 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

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

FLAT IRON STEAK* \$46

Steak frites, caper béarnaise

DESSERT

PAIN AU CHOCOLATE \$15

Cremieux, EVOO, crispbread

SMOKED BUTTERSCOTCH POT DE CRÈME \$15

Graham sablé 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