

WINE FLIGHTS

ESTATE FLIGHT \$45

Award-winning wines from our Oregon vineyards

Domaine Serene, Multi-Vintage 'r' Rosé v. XV
\$14 | \$44

2022 Domaine Serene, 'Evenstad Reserve'
Pinot Noir, Willamette Valley \$24 | \$95
95 Points - Owen Bargreen

2023 Domaine Serene, 'Members' Limited Edition'
6th Edition Pinot Noir, Willamette Valley \$19 | \$80

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, 'Fleur de Vie' Dundee Hills
Demi-Sec M.V. 4 Sparkling Wine \$19 | \$85

Domaine Serene, 'Evenstad Reserve'
Dundee Hills Brut M.V. 1 Sparkling Wine \$24 | \$90

Domaine Serene, 'Evenstad Reserve' Dundee Hills
Brut Rosé M.V. 4 Sparkling Wine \$29 | \$105

2016 Domaine Serene, 'Récolte Grand Cru' Vintage
Blanc de Blanc Sparkling Wine \$39 | \$340 1.5L

PREMIER FLIGHT \$50

Selection of award-winning Pinot Noir & Chardonnay

2022 Domaine Serene, Côte Sud Vineyard
Chardonnay, Dundee Hills, Oregon \$24 | \$95

2021 Domaine Serene, 'Récolte Grand Cru'
Chardonnay, Dundee Hills \$44 | \$160
96 Points - James Suckling

2019 Domaine Serene, 'Aspect'
Pinot Noir, Dundee Hills \$39 | \$150

2021 Domaine Serene, Mark Bradford Vineyard
Pinot Noir, Dundee Hills \$44 | \$165

WINE FLIGHTS

BURGUNDY FLIGHT \$70

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

2021 Maison Evenstad, Meursault Chardonnay
\$24 | \$85

2022 Château de la Créé, Santenay
Charmes Chardonnay \$19 | \$75

2022 Château de la Créé, Pommard
Les Petits Noizons Pinot Noir \$29 | \$100

2022 Maison Evenstad, Santenay Premier Cru
Beaurepaire Pinot Noir \$29 | \$115

LIBRARY FLIGHT \$70

*A tasting of well aged wines from the extensive cellar of
Domaine Serene*

2012 Domaine Serene, 'Récolte Grand Cru'
Chardonnay, Dundee Hills \$39 | \$290 1.5L

2019 Domaine Serene, Côte Sud Vineyard
Pinot Noir, \$49 | \$360 1.5L
96 Points - Wine Enthusiast

2015 Domaine Serene, Jerusalem Hill Vineyard
Pinot Noir, Dundee Hills \$44 | \$385 1.5L

2012 Domaine Serene, 'Grand Cheval'
Oregon Red Wine \$44 | \$350 1.5L

SOMMELIER TASTING

\$95

*Sommelier guided, bespoke tasting through the
Evenstad Estates portfolio, including wines from
Domaine Serene, Château de la Créé,
Maison Evenstad & Domaine Evenstad*

CHEF "SNACKS"

ROASTED LOCAL BEETS \$16

ricotta, purslane, orange mint

TEMPURA MAITAKE \$19

delicata squash, maitake mushroom, onion creme
fraiche, thyme

HAMACHI CRUDO \$24

cantaloupe, plum, shiso

HARICOT VERT \$18

hazelnut picada, shallot, roquefort

FRIED CAULIFLOWER \$17

tonnato, candice grapes, sherry, mint

SHRIMP COCKTAIL \$19

house cocktail sauce, lemon

MARINATED OLIVES \$10

BREAD & BUTTER \$9

Grand Central Bakery bread selection, cultured butter

FARMSTEAD CHEESES & MEATS \$28

-select three from our featured selections-
local honey, seasonal accompaniments, warmed bread
additional selection \$8

FEATURED SELECTIONS

ROQUEFORT | BLUE | RAW SHEEP
COTTONWOOD CHEDDAR | CRYSTALLINE | COW
BRILLAT SAVARIN | SOFT | COW
ARDI GRASNA | FIRM | SHEEP
CHEVRETAILER | SWISS | GOAT
PRIMO PASCOLO | SEMI-SOFT | COW

SPECK | HAM
WHITE WINE & GARLIC | SAUSAGE
BRESAOLA | WHOLE MUSCLE

*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
strawberry mignonette

GRILLED LITTLE GEM "CAESAR" \$18

anchovy, Grana Padano, lemon

ORA KING SALMON \$54

flageolet bean, fennel, tomato, basil

BISTRO SMASH BURGER* \$24

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

add applewood smoked bacon \$5

substitute gluten-free bun \$2

GRILLED PORK CHOP \$38

cabbage, apple butter, braeburn apple

14 OZ PRIME NEW YORK* \$60

steak frites, caper béarnaise

DESSERT

CHOCOLATE TORTE \$15

hazelnut crumble, vanilla ice cream

PEACH MELBA \$15

peaches, raspberry coulis, cardamom, sable
nutmeg vanilla ice cream

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COCKTAILS

MARTINI \$18

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

FRENCH 75 \$20

Tanqueray 10, 'Evenstad Reserve' Dundee Hills Brut
Sparkling Wine, lemon

MARGARITA \$18

Cazadores blanco, Cointreau, lime, agave

COSMOPOLITAN \$18

Grey Goose Le Citron, Cointreau, cranberry, lime

PAPER PLANE \$18

Buffalo Trace, Aperol, Amaro Nonino, lemon
upgrade Domaine Serene Pinot Noir VSOP Brandy \$35

OLD FASHIONED \$20

Buffalo Trace, Angostura, simple, big cube

MANHATTAN \$20

High West Rye, Antica Formula, Angostura

COLD BREW MARTINI \$18

Grey Goose Vodka, Mr. Black coffee liqueur, Licor 43,
cold brew

BRANDY ALEXANDER \$18

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