

DOMAINE SERENE

Wine Lounge

SPHEIR BUILDING • 1917 BEND

WINE-INSPIRED CUSINE

Paddlefish Caviar* \$45 / \$85

crème fraîche, chives, potato chips

Royal Osetra Caviar* \$85 / \$167

crème fraîche, chives, potato chips

DOMAINE SERENE, 'EVENSTAD RESERVE'

DUNDEE HILLS BRUT M.V. III SPARKLING \$24

Oysters on the Half Shell* MP

seasonal mignonette

2018 CHÂTEAU DE LA CRÉE, SANTENAY

PREMIER CRU BEAUREGARD CHARDONNAY \$29

Shrimp Cocktail \$25

chardonnay infused cocktail sauce

2019 DOMAINE SERENE, CLOS DU SOLEIL VINEYARD

DUNDEE HILLS CHARDONNAY \$24

Artisan Cheese Plate \$23

assorted cheeses, crostini,

seasonal accoutrements

2020 DOMAINE SERENE, 'EVENSTAD RESERVE'

DUNDEE HILLS CHARDONNAY \$19

Charcuterie Plate \$28

assorted cured meats, crostini,

seasonal accoutrements

2019 DOMAINE SERENE, 'MEMBERS' LIMITED'

WILLAMETTE VALLEY PINOT NOIR \$19

Lounge Salad \$16

kale and cabbage, five grain blend,

seasonal vegetable, fried wontons, balsamic vinaigrette

Add Seared Chicken \$8*

Add Seared Steelhead \$20*

DOMAINE SERENE, 'EVENSTAD RESERVE'

DUNDEE HILLS BRUT ROSÉ M.V. III \$29

Popcorn Chicken \$18

spiced flour, egg, fried crispy,

black truffle crème fraîche

DOMAINE SERENE, 'EVENSTAD RESERVE'

DUNDEE HILLS BRUT M.V. III SPARKLING \$24

Pan Seared Scallops* \$24

vanilla beurre blanc, green onions, fried zucchini

2019 DOMAINE SERENE, CÔTE SUD VINEYARD

DUNDEE HILLS CHARDONNAY \$24

Carpaccio* \$26

filet mignon, deviled egg, fried capers,

olive oil, balsamic glaze, lemon zest

2015 DOMAINE SERENE, 'YAMHILL CUVÉE'

WILLAMETTE VALLEY PINOT NOIR \$24

DS Lounge Burger* \$24

Wagyu beef, lettuce, tomatoes, pickle, cheese,

bacon jam, brioche bun, french fries

Impossible Burger Add \$2

Bacon Add \$5

Gluten Free Bun Add \$3

2020 ROCKBLOCK CELLARS,

SEVEN HILLS VINEYARD, SYRAH \$19

Vegetable Pasta \$22

red pepper infused tomato sauce,

seasonal vegetables, parmesan

Add Seared Chicken \$8*

Add Seared Steelhead \$20*

2018 DOMAINE SERENE,

'MEMBERS' LIMITED' EDITION PINOT NOIR \$19

Almond Crusted Steelhead* \$38

roasted cauliflower and potato croquette,

sautéed vegetables, chardonnay beurre blanc

2019 DOMAINE SERENE, CLOS DU SOLEIL VINEYARD

DUNDEE HILLS CHARDONNAY \$24

Duroc Bone in Pork Chop* \$35

parsnip puree, seasonal vegetable,

dijon demi-glaze

2019 DOMAINE SERENE, CÔTE SUD VINEYARD

DUNDEE HILLS PINOT NOIR \$34

Braised Short Rib* \$40

sweet corn and saffron arancini,

smoked tomato jus

2019 DOMAINE SERENE, GRAND CHEVAL

OREGON RED WINE \$24

**consuming raw or undercooked meats, poultry, shellfish or eggs
may increase your risk of food borne illness*