



An Evening with Domaine Serene

Willamette Valley, Oregon

Course One

NV Domaine Serene Rosé

Amuse Bouche

toasted ancho-pecan polenta, fresh mint, wateroak
farms pepper goat cheese, chiogga roasted beet

Course Two

2009 Domaine Serene "Cote Sud" Chardonnay

Roasted Mushroom & Spicy Greens Salad

oven roasted oyster & chanterelle mushrooms,
oregon white truffle oil, micro greens

Course Three

2007 Domaine Serene "Evanstad Reserve" Pinot Noir

Duck Confit Crepe

green garlic crepe, five spice cured duck confit, toasted
oregon, hazelnut puree, apple juice-clove reduction

Course Four

2006 Domaine Serene "Monogram" Pinot Noir

Lamb Shoulder Vol e Vent

house made puff pastry, smoked local dorpers lamb
shoulder, parsnip puree, rosemary mustard creme

Course Five

2007 Domaine Serene Rockblock "SoNo" Syrah

Choco Tea Truffle

bing cherry chutney ice cream, chai tea
truffle bar, toasted hazelnut brittle