

LEGACY FLIGHT | \$55

Experience the legacy of the Stoller family story

2018 LARUE'S BLANC DE BLANCS

\$80 bottle • \$64 club • \$27 glass

2021 RESERVE CHARDONNAY

\$50 bottle • \$40 club • \$17 glass

2017 RESERVE PINOT NOIR

\$70 bottle • \$56 club • \$24 glass

2021 HELEN'S PINOT NOIR

\$75 bottle • \$60 club • \$25 glass

2021 NANCY'S PINOT NOIR

\$75 bottle • \$60 club • \$25 glass



LEGACY PAIRINGS | \$30

Elevate your flight with food pairings from our culinary team

BLACK CAVIAR

house-made potato chips, estate chives

CRAB LOUIS

Dungeness, haas avocado, tomato, hardboiled egg, herbs

CHEESE TRIO

Gruyere, Manchego, Brie, dried cherry, chili jam

RILLETES

pork belly and duck, caramelized shallot, mustard seed

SALTED CHOCOLATE STRAWBERRY

58% dark chocolate, maldon



SUMMER FLIGHT | \$25

A five-wine flight showing our classic Dundee Hills terroir

2023 DUNDEE HILLS ESTATE CHARDONNAY

\$40 bottle • \$32 club • \$14 glass

2022 RESERVE CHARDONNAY

\$50 bottle • \$40 club • \$17 glass

2022 WHOLE CLUSTER PINOT NOIR

\$50 bottle • \$40 club • \$17 glass

2021 ESTATE PINOT NOIR

\$40 bottle • \$32 club • \$14 glass

2021 HERITAGE CLONES PINOT NOIR

\$50 bottle • \$40 club • \$17 glass



FOOD MENU

BOARDS FOR THE TABLE

Charcuterie & Cheese | \$30

assortment of 3 artisan cheeses and 3 cured meats

DIPS

Hummus | \$12

smoked paprika, crudités, toasted naan

Tillamook Pimento | \$13

(G) medium and sharp cheddars, aioli, kettle-style potato chips

Crab | \$17

Dungeness crab, whipped cream cheese, leeks, tarragon

Tzatziki | \$15

Greek yogurt, cucumber, herbs with toasted naan, veggies

SANDWICHES

gluten free, +\$2

Turkey Breast | \$12

house-made basil aioli, smashed avocado

Pit-Smoked Ham | \$12

house-made Dijon aioli, double crème brie

Vegan Veggie | \$12

(V) vegan pesto, avocado, roasted seasonal vegetables

Caprese | \$15

fresh mozzarella, tomato, basil, balsamic glaze

Chef Becca's Famous Cookies | \$5

sea salt and chocolate chip