



LEGACY ROOM

Welcome and thank you for joining us in the Legacy Room, where the Stoller story began

HARVEST FLIGHT | \$25

A five-wine flight showing our classic Dundee Hills terroir

BOTTLE | CLUB | GLASS

Non-Vintage Estate Brut	\$40 \$32 \$15
2022 Dundee Hills Estate Chardonnay	\$40 \$32 \$14
2022 Whole Cluster Pinot Noir	\$50 \$40 \$17
2019 Estate Pinot Noir	\$40 \$32 \$14
2018 Reserve Pinot Noir	\$65 \$52 \$22

LEGACY FLIGHT | \$55

Experience the legacy of the Stoller family story

BOTTLE | CLUB | GLASS

2018 LaRue's Blanc de Blancs	\$80 \$64 \$27
2019 Elsie's Chardonnay	\$65 \$52 \$22
2017 Reserve Pinot Noir	\$70 \$56 \$24
2019 Helen's Pinot Noir	\$75 \$60 \$25
2019 Nancy's Pinot Noir	\$75 \$60 \$25

ADD-ON LEGACY PAIRINGS | \$20

Elevate your flight with food pairings from our culinary team





FOOD MENU

BOARDS FOR THE TABLE

gluten free upon request

Charcuterie and Cheese | \$30

assortment of 3 artisan cheeses
and 3 cured meats

Lox | \$30

cold-smoked salmon, tarragon and leek cream
cheese, house-made pickled red onion,
caper berries

Crudit  | \$21

(G) seasonal offerings from the Stoller garden,
local and regional farmers, herb
crema dipping sauce

DIPS

Hummus Dip | \$12

house-made classic chickpea hummus,
smoked paprika, crudit s, toasted naan

Tillamook Pimento Cheese Dip | \$13

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

Crab Dip | \$17

Dungeness crab, whipped cream cheese,
leeks, tarragon

SANDWICHES

gluten free, + \$2

Turkey Breast | \$12

house-made basil aioli, smashed avocado

Pit-Smoked Ham | \$12

house-made Dijon aioli, double cr me brie

Vegan Veggie | \$12

(V) vegan pesto, avocado,
roasted seasonal vegetables

FOR THE KIDS

Stoller Snack Pack | \$12

cheddar or cheese curds, crackers, fresh fruit
and/or vegetables, almond butter, jam

Honest Juice Box | \$2

organic juice box, no added sugar, assorted flavors

Chef Becca's Famous Cookies | \$5

sea salt and chocolate chip