

# OUR FOOD

Oui! Wine Bar + Restaurant

**FAMILY STYLE TASTING MENU** Chef's Choice for the table:  
**CHOOSE** Dinner for \$35 per person –**OR**– Feast for \$50 per person

**CASTELVETRANO OLIVES** applewood smoked olive oil \$6

**VALENCIA ALMONDS** sea salt + rosemary \$6

**LITTLE T BAGUETTE** whipped butter, smoked maple syrup, espelette + sea salt \$6

**DEVILED EGG FLIGHT** smoked trout, beets, pickled peppers + crispy prosciutto \$8

**POPCORN** arbequina olive oil, pecorino + chives \$8

**CHICKEN LIVER MOUSSE** quince-cranberry chutney, pear, mustard + baguette \$15

**SMOKED CHIOGGIA BEET TARTARE** crème fraiche, egg, dill, capers, chives + everything bagel crisps \$14

**PORK RILLETTES** mizuna, giardiniera, pecorino picante, olives + garlic toast \$15

**KALE SALAD** shaved beets, currants, pepitas, pickled red onion + sheep feta \$13

**FARRO SALAD** pinenuts, crispy prosciutto, winter greens, pickled sultanas, pecorino + lemon vinaigrette \$14

**ROASTED SWEET POTATOES** lime yogurt, herbs, crispy spiced pita + chickpea fattoush \$14

**BRUSSELS CROWNS** carrot romesco, smoked blue cheese, scallions + valencia almonds \$13

**CACIO E PEPE RISOTTO** tellicherry black pepper, pecorino romano + garlic frico \$18

**GNOCCHI** spicy linguica meatballs, collard green pesto + crispy potato bits \$22

**ROASTED HALF CHICKEN** fingerling potatoes, manzanilla olives + smoked chile aioli \$26

**COCONUT BRAISED PORK** vadouvan curry, parsnip, rutabaga, winter carrots + cilantro-jalapeño chutney \$23

**MISO STEELHEAD TROUT** beluga lentils, celery root puree, watercress + leek ash \$26

**FROMAGE** Saint-André (cow, FR ) grapefruit-rosemary marmalade, almonds + semolina crackers \$15

**HALF-BAKED CHOCOLATE CHIP COOKIE** brown sugar ice cream, caramel, cocoa nib honeycomb + Jacobsen sea salt \$12

**CHOCOLATE OLIVE OIL LAVA CAKE** candied kumquat, olio nuovo ice cream + pistachio streusel \$11

\$1 FROM THE LAVA CAKE WILL BE DONATED TO THE EASTERN CONGO INITIATIVE AS PART OF THE CHOCOLATE FOR CONGO BENEFIT SPONSORED BY THEO CHOCOLATE

## OUR EVENTS + SUCH

CHEF **ALTHEA GREY POTTER** SOUS CHEF **DAN VELISEK**



**SATURDAY FEBRUARY 3, 2-5:00PM**

**FRANC & BEANS**

5 wineries, 5 chefs, scorching FUN TIMES!

Join us for a chili and Cab franc competition!  
You get to vote, eat and drink!

Tickets are JUST \$20 advance through  
brownpapertickets.com (or \$25 at the door)

**SUNDAY FEBRUARY 11, 4-6:00PM**

**2018 WINE CLUB SALON**

Our annual complimentary Salon party at the Winery.

Special wines, food, and Valentines!

Saturday, February 11th from 3-5pm

Continuation Club Members are invited!

Contact Clubs@SEWineCollective.com to RSVP  
or upgrade/join the club

**MONTH OF FEBRUARY**

**CHOCOLATE FOR THE CONGO**

**SATURDAY FEBRUARY 10, 5:30-7:30PM**

**COMPLIMENTARY GUEST WINEMAKER TASTING**

Dear Mom Canned Wine!

**PINOT PINOT PINOT FLIGHT** \$15

This line-up of delicious small production pinot Noirs  
made right here at the collective

VINCENT WINE COMPANY 2015 "RIBBON RIDGE"

LAELAPS WINES 2015 "NEMARNIKI VINEYARD"

WELSH FAMILY 2015 "EOLA SPRINGS VINEYARD"

**FOUNDERS' FLIGHT** \$15

Wines by Collective founders and Division Winemaking  
Company winemakers Kate Norris & Tom Monroe.

DIVISION 2016 ROSÉ OF PINOT NOIR

DIVISION 2017 "NOUVEAU NOUVEAU" (GAMAY NOIR)

DIVISION 2016 PINOT NOIR "DEUX"

**OLD WORLD FLIGHT** \$13

A flight of red & white wine meant to highlight some of  
our favorite regions from the "Old World."

WEINGUT CLEMENS BUSCH

**-2014 MOSEL TROCKEN (DRY RIESLING)**

ANDI KNAUSS

**-2016 LA BOUTANCHE WÜRTEMBERG (TROLLINGER)**

ANNE-SOPHIE DUBOIS

**-2016 "LES COCOTTES" FLEURIE (GAMAY NOIR)**

## OUR FLIGHTS

**COLLECTIVE CLUB FLIGHT** \$12

A sampling of our current collective wine club releases  
– Ask your server about club perks.

STEDT

**-2016 ARROWMATIC DRY GEWÜRZTRAMINER**

ORE WINERY

**- 2016 SANGIOVESE "GRIFFIN CREEK VINEYARD"**

GERSING CELLARS

**- 2015 "DE CÔTÉ" MERLOT**

**TAP FLIGHT** \$10

Our wines on tap system allows us to bring you artisan  
wines from great producers at a wonderfully reduced  
cost.

Enjoy 3 tastes of wine from collective members and  
some of our favorite local winemakers.

**SURPRISE FLIGHT** \$15

An ever-changing flight of 3 half glasses selected by our  
fabulous bar staff!

Don't like surprises?!? Take control of the style of this  
flight for + \$10 extra.

A GRATUITY OF 18% WILL BE GRACIOUSLY ADDED TO PARTIES OF 8 OR MORE. WE ACCEPT 4 CARDS MAXIMUM PER CHECK. MERCI!

OUILIKEFOODANDWINE.COM INSTAGRAM @SEWINECOLLECTIVE LIKE US FACEBOOK.COM/SEWINECOLLECTIVE