

OUR FOOD

designed to share; plates will be served as they are prepared.
Oui! Wine Bar + Restaurant

FAMILY STYLE TASTING MENU Chef's Choice for the table: FIVE COURSES \$39/person

CASTELVETRANO OLIVES applewood smoked olive oil \$6

VALENCIA ALMONDS sea salt + herbes de provence \$6

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

DEVILED EGG FLIGHT smoked trout, beets, Calabrian chile + crispy soppressata \$8

POPCORN arbequina olive oil, pecorino + chives \$8

CHICKEN LIVER MOUSSE blueberry- shallot chutney, chives, dijon mustard + baguette \$15

FROMAGE Tomme de Crayeuse, FR (cow) rosemary-hazelnut caramel corn, crostini + seasonal fruits \$14

CARROT HUMMUS vadouvan curry, chickpeas, cilantro, mint, spicy pickled golden raisins, nuts + flatbread \$14

SMOKED OYSTER BRANDADE whipped potatoes, garlic confit, fennel salad + griddled sourdough \$15

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

CAULIFLOWER charred eggplant + black garlic puree, capers, raisins, pickled celery, pinenuts + parsley \$14

DELICATA SQUASH harissa, oil cured olives, roasted chickpeas, mint, za'atar granola + labneh \$14

BEETS fromage blanc, sunflower seed butter, beluga lentils, sunflower seeds, herbs + sourdough breadcrumbs \$13

BUTTERNUT SQUASH RISOTTO radicchio, maple candied walnuts, fried sage + smoked blue cheese \$23

RYE SPÄTZLE smoked gruyere + mustard mornay, cider braised cabbage + garlic breadcrumbs \$21

ROASTED HALF CHICKEN autumn greens, pear, pancetta, hazelnuts, sourdough croutons + chicken demi glace \$27

FRENCH GARLIC SAUSAGE braised cranberry beans, delicata squash, herbes de provence + tart apple \$26

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

ALMOND GINGERBREAD MADELEINES pumpkin- espresso crème anglaise + Willamette Valley honey \$9

CHEF **ALTHEA GREY POTTER** SOUS CHEF **BEN GUERRA**



OUR EVENTS + SUCH

THURSDAY, NOVEMBER 15TH, 5-7PM

BEAUJOLAIS NOUVEAU 2018

Nouveau est arrivé! Please join us as we celebrate the end of harvest with a complimentary tasting of nouveau wines with some of our favorite friends from near and far!

SATURDAY, NOVEMBER 17TH, 3-6PM

2018 URBAN THANKSGIVING

Celebrate pre-Thanksgiving weekend at the SE Wine collective and skip the trek and traffic to wine country! Join our resident wine makers as they pour and chat about their fall release bottlings and perhaps a surprise pour or two! Don't forget to make a dinner reservation at Oui! Wine bar after the event. Please see your server for more details.

HOLIDAY PARTIES + PRIVATE EVENTS

2018 HOLIDAY SEASON IS JUST AROUND THE CORNER!

Are you looking for a fantastic location for a holiday party or private event? The SE Wine Collective is available for private events and we have a variety of options available from passed hors d'oeuvres to seated multi-course dinners and everything in between

OUR FLIGHTS

COLLECTIVE CLUB FLIGHT \$14

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

STEDT

- 2017 "EMBODY" PINOT GRIS

WELSH

- 2016 BJORNSON VINEYARD, PINOT NOIR

LAELAPS

- 2015 SEVEN HILLS VINEYARD, CABERNET SAUVIGNON

TAP FLIGHT \$12

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 winemakers.

SURPRISE FLIGHT \$14

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

Don't like surprises?!? Take control of the style of this flight for + \$5 extra.

PINOT PINOT PINOT FLIGHT \$18

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

ESPER **2015 JOHNSON VINEYARD YAMHILL-CARLTON**

ORE WINERY **2016 "DUNDEE HILLS"**

GERHING **2016 "TACET" EOLA-AMITY HILLS**

FOUNDERS' FLIGHT \$15

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

DIVISION **2017 "UN" CHARDONNAY**

DIVISION **2017 ROSÉ OF PINOT NOIR**

DIVISION **2015 PINOT NOIR "TROIS"**

OLD WORLD FLIGHT \$16

A flight of red and white wine meant to highlight some of our favorite regions of the world.

BONNIGAL-BODET

-2016 LE CLOCHER (CHENIN BLANC)

LAURENT GAUTHIER

-2017 BEAUJOLAIS-VILLAGES ROSÉ (GAMAY NOIR)

DOMAINE LA CROIX ST. ANDRE

-2015 BORDEAUX (MERLOT/CABERNET FRANC)

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

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