

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 quince-cranberry 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 TROUT RILLETTES fennel + caper salad, fines herbes, crème fraiche + garlic rubbed sourdough \$15

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

SHAVED BRUSSELS SPROUTS walnuts, pecorino, fried sage, crispy soppressata + lemon vinaigrette \$14

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

KALEIDOSCOPE KALETTES fromage blanc, farro, almonds, pickled peppers, apple + Willamette Valley honey \$14

HONEYNUT SQUASH RISOTTO radicchio, candied pumpkin seeds, fried sage + smoked blue cheese \$23

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

ROASTED HALF CHICKEN smoked pancetta, pearl haricots beans, leeks, apple + winter greens \$27

BRAISED BEEF black garlic bordelaise, crème fraiche whipped potatoes, shaved carrot + smoked pickled onions \$26

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

PUMPKIN GINGERBREAD eggnog crème anglaise, citrus streusel + caramel \$10

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



OUR EVENTS + SUCH

SUNDAY, DECEMBER 9TH, 6-8PM

HOLIDAY PAULÉE

Come let loose with our winemakers, enjoy great bites from Chef Althea Grey Potter, and stuff your stockings with limited release wines and magnums! As a special treat this year, we have invited not only our current Collective winemakers, but our Alumni producers as well! Tickets are \$25/person and are available through our website, www.sewinecollective.com

MONDAY, DECEMBER 31ST

NYE AT OUI! WINE BAR AND RESTAURANT!

Come celebrate the new year at Oui! Wine Bar and Restaurant with a very special New Year's Eve 5 course family-style tasting menu curated by our talented Chef Althea Grey Potter! The experience is \$60 per person with special wine pairings and bottle service available at an additional price. Please see your server for more details and visit our website www.sewinecollective.com to make a reservation.

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 "TROIIS"**

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 MUCYN

-2016 LES ENTRECOEURS (SYRAH)

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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