

Charlotte

RESTAURANT & LOUNGE

SOKOL BLOSSER WINE DINNER

85 per person

PASSED APPETIZER

Smoked Pork Tarlet
blood orange, pickled mustard seed (nf)

Paired with:

Rosé of Pinot Noir, *Estate Cuvee, Willamette Valley, OR, 2023*

FIRST

Seared Scallop with Foie Gras
miso butternut squash puree, cauliflower, red cassis compote (gf, nf)

Paired with:

Pinot Noir, *Redland Cuvee, Willamette Valley, OR, 2023*

SECOND

Tea Smoked Duck Breast
roasted chestnut puree, confit shallot, braised leeks, taer molasses (gf, df)

Paired with:

Pinot Noir, *Kalita Vineyard, Yamhill-Carton District, OR, 2022*

THIRD

Stone Fruit Upside Down Cake
cardamom honey glaze (nf)

Paired with:

Brut Cuvee, *Blue Bird, Willamette Valley, OR, 2023*

gf – gluten free, df – dairy free, nf – nut free, v – vegetarian, vn – vegan
gf* – can be made gluten free, df* – can be made dairy free, nf* – can be made nut free,
v* – can be made vegetarian, vn* – can be made vegan

Please inform us of any food allergies or special dietary requirements.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% service charge is added to all guest checks. 85% of this service charge is distributed between our service staff members.
The remaining 15% is distributed between our hourly culinary employees responsible for the meal experience.

SIGNATURE COCKTAILS

- Soju Spritz 19
soju, salers aperitif, makrut lime oleo, lime yuzu soda
- #loveforlotte 20
roku gin, blackberry, lemon, sparkling wine
- Strawberry Fields Forever 20
crop organic artisanal vodka, brovo pretty, strawberry basil, lemon, lavender
- A Buzzed Bee In The Baijiu** 21
ming river sichuan baijiu, passionfruit liqueur, lemon, green tea, egg white, sichuan buzǎ button
- Smokey Blues 24
mg botanical mezcal, italicus, lime, blueberry
- Same Same But Different 25
sông cái floral gin, breckenridge bitter, mancino bianco, thai herb infusion
- The Mole And Maguey 25
siete misterios mezcal, siete leguas reposado tequila, xila liquor, demerara, mole bitters, chocolate bitters
- Gold Fashioned 23
japanese whiskey, saffron, black lemon, angostura

CANNED BEERS + CIDER

- Kloud, *Malt Lager, South Korea* 10
- Icicle, *Premium Pilsner, Washington* 10
- Fremont, *Sky Kraken, Pale Ale, Washington* 10
- Georgetown, *Bodhizafa IPA, Washington* 10
- Seattle Cider, *Dry Hard Cider, Washington* 10
- Athletic, *Non-Alcoholic Run Wild IPA, Connecticut* 8
- Athletic, *Non-Alcoholic Golden Dawn Ale, Connecticut* 8

DRAFT BEERS

- Chuckanut, *Pilsner Lager, Washington* 10
- Manny's, *Pale Ale, Washington* 10
- Aslan, *Batch 15 Hazy IPA, Washington* 10
- Fort George, *Sherman IPA, Oregon* 10
- Silver City, *Red Ale, Washington* 10
- Reubens, *Robust Porter, Washington* 10

SPIRIT FREE SELECTIONS

- It's Got a Kick and I Don't Carrot All 15
pathfinder, carrot, lemon, honey ginger syrup, jalapeño
- Pink Pony Club 15
pink lemon cordial, cranberry, lime, amarena cherries, soda
- Island Hopper 15
pineapple juice, lime juice, house made orgeat, giffard aperitif, soda
- AmericaNo 12
giffard aperitif, pathfinder, soda
- Blueberry Smash 10
blueberry syrup, lime, soda
- Rosemary Mule 10
rosemary syrup, lime, ginger beer
- Iggy's Honeybrew Kombucha 12
ginger, star anise, orange or oolong jun, wildflower honey

WINES BY THE GLASS

SPARKLING

- Lotte Blanc de Blanc by Treveri Cellars, *Yakima Valley, WA* 14/70
- Lotte Brut Rosé by Treveri Cellars, *Yakima Valley, WA* 14/70
- Albert Bichot, *Crémant de Bourgogne, Brut Rosé, Burgundy, FR* 16/80
- Piper-Heidsieck, *Cuvée Brut, Champagne, FR* 23/115

WHITE

- Les Rocailles Apremont, *Vin de Savoie, FR 2021* 13/65
- Maison Les Alexandrins, *Viognier, Tain-l'Hermitage, FR, 2021* 13/65
- Kettmeir, *Pinot Bianco, Trentino-Alto Adige, IT, 2022* 13/65
- Idilico, *Albariño, Yakima Valley, WA, 2023* 14/70
- Aizpurua, *Gertariako Txakolina, ES, 2023* 14/75
- Hillick & Hobbs, *Estate Dry Riesling, Seneca Lake, NY, 2021* 15/75

- Domaine Paul Buisse, *Sauvignon Blanc, Touraine, FR, 2023* 15/75

- Flâneur Wines, *Chardonnay, Willamette Valley, OR, 2023* 20/100

- Black Stallion Winery, *Chardonnay, Los Carneros, CA, 2022* 16/80

ROSÉ

- Lu & Oly Flowerhead Rosé, *Columbia Valley, WA, 2022* 14/70

RED

- Sokol Blosser, *Redland Cuvée, Pinot Noir, Willamette, OR, 2023* 19/95

- Corazon del Sol, *Malbec, Los Chacayes, Uco Valley, ARG, 2020* 15/75

- Bieler Père & Fils, 'La Jassine', *Côtes-Du-Rhône Villages, FR, 2021* 14/70

- Borgogno, *Barbera d'Alba, Piedmont, IT, 2020* 16/80

- Valle dell'Acate Il Frappato, *Sicily, IT, 2022* 16/80

- Mullen Road Cellars, *Cabernet Sauvignon, Royal Slope, WA, 2021* 22/110

DESSERT

- Croft Reserve, *Tawny Port, PT* 14

- Chateau Grillon, *Sauternes, 2020* 16/64 (375ml)

- The Rare Wine Company, *Historic Series Madiera, PT* *Charleston Sercial* 16

- Boston Bual* 16

- New York Malmsey* 16

- Taylor Fladgate, *10 Year, Tawny Port, PT* 15

- Taylor Fladgate, *20 Year, Tawny Port, PT* 18

- Donnafugata, *Ben Ryé, Passito di Pantelleria, Sicily, IT, 2021* 20

- Fonseca, *Vintage Port, PT, 2017* 25

- W. & J. Graham's, *40 Year, Old Tawny Port, PT* 45

- Inniskillin, *Vidal Icewine, Niagara-On-The-Lake, CA, 2019* 30