

# REX HILL

## BOARDS

### ARTISAN CHEESE BOARD

*curated selection of three cheeses, house-made jam, local hazelnuts, baguette  
add Rouge Creamery Oregon blue*

**Recommended Pairing:**

2022 REX HILL DUNDEE HILLS PINOT NOIR

### JAMÓN IBÉRICO BELLOTA BOARD

*acorn-fed Iberian ham, Spanish smoked cheese, hazelnuts, Castelvetro olives,  
house-made jam, mustard, extra virgin olive oil, sea salt, baguette*

**Recommended Pairing:**

2021 REX HILL JACOB-HART ESTATE VINEYARD PINOT NOIR

### MEZZE

*traditional hummus, marinated Briar Rose fata morgana, house-pickled carrots and  
cucumbers, Greek olives, naan*

**Recommended Pairing:**

2022 REX HILL TWO MULES VINEYARD PINOT NOIR

### GOAT CHEESE AND PESTO FLATBREAD

*sundried tomatoes, mushrooms, extra virgin olive oil, sea salt  
add domestic prosciutto*

**Recommended Pairing:**

2025 REX HILL ROSÉ OF PINOT NOIR

### CONSERVAS ARTESANAS TINNED FISH BOARD

*La Brijnla sardines in olive oil, paprika aioli, house-made pickle relish, baguette*

**Recommended Pairing:**

2021 REX HILL JACOB-HART ESTATE VINEYARD CHARDONNAY

### PUDDIN' RIVER CLASSIC FONDUE

*Olympia Provisions salami, baguette, local apples, Briar Rose damona cheese*

**Recommended Pairing:**

2018 REX HILL BLANC DE BLANCS SPARKLING

## BITES

WARM SLICED BAGUETTE WITH OLIVE OIL

*add infused truffle butter*

CHICKPEA HUMMUS

*marinated Briar Rose fata morgana, pink peppercorns, rosemary oil, naan*

CRACKERS (GF AVAILABLE)

LOCAL ROASTED HAZELNUTS

CASTELVETRANO OLIVES

DRIED OREGON DARK CHERRIES

SPECIALTY SALAMI

*Coro lemongrass salami*

*Coro orange cardamom salami*

*Olympia Provisions finocchiona salami*

*Olympia Provisions saucisson salami*

## CRAVING SOMETHING MORE IMMERSIVE?

Discover The Somm's Table: an intimate, five-course pairing featuring locally-inspired dishes and REX HILL's limited-release Pinot Noir and Chardonnay.

Guided by our sommelier, each course reveals the story behind the wine. Reserve online.

