

**WILLAMETTE VALLEY**  
**VINEYARDS**

*Tapas*

Individual Tasting Plates Available Daily 11:30 - 5pm

**Seasonal Flat Bread Pizza | \$6**

*A hearty dish for one or to be shared by two, our fresh flat bread pizza. Changes daily.*

*Recommended Wine: Estate Pinot Noir*

**Chorizo in Pinot Noir | \$5**

*Smoked chorizo sautéed in extra virgin olive oil and Whole Cluster Pinot Noir. Served with crusty baguette.*

*Recommended Wine: Whole Cluster Pinot Noir*

**Wild Mushroom & Chevre Baguette | \$4**

*Chef's blend of wild mushrooms sautéed with mild red chile, garlic and smoked Spanish paprika, served over fresh goat cheese on a warm baguette.*

*Recommended Wine: Pinot Noir*

**Manchego Cheese Balls | \$6**

*Light and airy cheese balls made with Manchego and goat cheese, thyme and white pepper.*

*Recommended Wine: Pinot Gris*

**Fried Calamari | \$6**

*Roman style. Fresh calamari light tossed in flour, served with citrus aioli.*

*Recommended Wine: Estate Chardonnay*

**White Bean & Strong Herbs Bruschetta | \$4**

*The creamy texture of cannellini beans, tomato paste, rosemary, thyme and sage, served over warm baguette.*

*Recommended Wine: Estate Chardonnay*

**Morrish Kabobs | \$2ea**

*A skewer of grilled pork loin. Marinated in cumin, fennel, oak smoked paprika lemon juice & French brandy.*

*Recommended Wine: Pinot Noir*

**Artichoke & Salmon Ciabatta | \$8**

*Pacific Salmon served with artichoke hearts and black olive pesto on a grilled crusty roll.*

*Recommended Wine: Pinot Gris or Dry Rosé*

**Pommes Frites | \$4**

*French fries prepared in the classic Parisian style, fried in peanut oil and served with Oregon truffle aioli.*

**Assorted Cheese Plate | \$9**

*Served with a warm baguette.*

*Recommended Wine: South Block Pinot Noir*