WILLAMETTE VALLEY
VINEYARDS

Pairings Menu

Taking inspiration from our wines' characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.

BREAD *with* HOUSE CULTURED BUTTER | $9

TRUFFLE FRIES | $10

WHIPPED FETA *with* HONEY & PISTACHIOS | $10
served with pita bread
Can be made Gluten Free

DAILY ARTISANAL SOUP | $15
please inquire with your server

BACON WRAPPED DATES | $12
dates, blue cheese, bacon, balsamic reduction
Gluten Free
Suggested Pairing: 2021 Pambrun Chyrsologue

CASCADIA BOARD | $46
cured meats and local cheese with
seasonal accoutrements and local artisan bread
Cheese Board Only | $38
Can be made Gluten Free
Suggested Pairing: 2023 Tualatin Estate White Pinot Noir

CASHEW HUMMUS | $15
summer vegetables, traditional pita
Can be made Gluten Free
Suggested Pairing: 2023 Estate Chardonnay

ARTICHOKE DIP | $16
onion, parmesan, grilled baguette
Can be made Gluten Free
Suggested Pairing: 2023 Bernau Block Pinot Noir

AHI TUNA TARTARE* | $22
avocado mousse, cucumber salad, fried wontons
Can be made Gluten Free
Suggested Pairing: 2023 Tualatin Estate White Pinot Noir

WINTER SALAD | $17
mixed green salad with pistachio vinaigrette, beets, chèvre, candied pecans
Gluten Free, can be made Dairy Free
Suggested Pairing: 2022 Bernau Estate Pinot Noir

Additions

grilled chicken	pacific white shrimp	plank roasted steelhead
$7	$9	$16

SHRIMP AND GRITS | $22
shrimp, grits, cajun cream sauce, crispy speck
Gluten Free
Suggested Pairing: 2022 Bernau Estate Pinot Noir

GASOLINE ALLEY BURGER* | $24
1/3 american wagyu beef, bacon, brie, caramelized onions, black pepper aioli, potato bun, truffle fries
Can be made Gluten Free
Suggested Pairing: 2022 Pambrun Malbec

SAFFRON RISOTTO | $24
parmesan, sweet potato, mushrooms
add pacific shrimp | $9 add steelhead | $16
Gluten Free, Can be made Vegan or Dairy Free
Suggested Pairing: 2023 Bernau Block Pinot Noir

COQ AU VIN | $32
bone-in chicken thigh, mushrooms, red wine, parmesan herb potatoes
Gluten Free
Suggested Pairing: 2022 Tualatin Estate Pinot Noir

LEMONGRASS AND GINGER STEELHEAD | $36
red curry sauce, sticky rice, cucumber salsa
Gluten Free
Suggested Pairing: 2023 Estate Chardonnay

BRAISED BEEF SHORT RIBS | $36
root vegetable puree, jus, roasted brussels sprouts, carrots
Gluten Free
Suggested Pairing: 2021 Pambrun Cabernet Sauvignon

FRIDAY AND SATURDAY SPECIAL
ask your server for more details

Dessert

DESSERT MENU AVAILABLE UPON REQUEST
Suggested Pairing: 2021 Quinta Reserva Port Style Pinot Noir

OTHER BEVERAGES

CRAFT COCKTAILS | $14 **BOTTLED BEER** | PRICING VARIES
Ask your server for current varieties and pricing

coffee, tea, san pellegrino | $3

* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness and may be served uncooked upon request

Dessert

BLUEBERRY CHEESECAKE | $14
graham cracker crust, blueberry topping
Gluten Free

CHOCOLATE TORTÉ | $14
orange zest, whipped cream
Gluten Free

DATE CAKE WITH STICKY TOFFEE | $14
warm date cake, sticky toffee topping, whipped cream

BONTA ICE CREAM *or* **SORBET** | $7
salted vanilla, dulce de leche or lemon sorbet
Gluten Free and may be dairy free

2021 QUINTA RESERVA PORT STYLE PINOT NOIR | $18