

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 | \$9

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 Bernau Block Pinot Noir

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 Estate Pinot Gris

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

PLANK ROASTED MUSHROOMS | \$17
lemon, thyme, arugula
Vegan, Gluten Free, Dairy Free
Suggested Pairing: 2022 Bernau Estate Pinot Noir

SMOKED SALMON DIP | \$14
fennel, white onion, fontina, lemon, grilled baguette
Can be made Gluten Free
Suggested Pairing: 2023 Estate Chardonnay

SPRING SALAD | \$15
dried cranberries, feta, roasted chickpeas, shaved radishes,
lemon herb vinaigrette
Gluten Free, can be made Dairy Free
Suggested Pairing: 2023 Maison Bleue Viognier

	Additions	
grilled chicken	pacific white shrimp	pan seared salmon*
\$7	\$9	\$16

TARRAGON SHRIMP | \$19

mascarpone, shallots, tomato, grilled baguette
Can be made Gluten Free
Suggested Pairing: 2023 Estate Pinot Gris

GASOLINE ALLEY BURGER* | \$22
1/3 american waygu beef, brie, bacon, carmalized onions, black pepper shallot aioli, potato bun, truffle fries
Can be made Gluten Free
Suggested Pairing: 2021 Maison Bleue Voyageur Syrah

VEGETABLE RISOTTO | \$23
leeks, asparagus, foraged mushrooms, parmesan, chives
add pacific shrimp | \$9 add salmon* | \$16
Gluten Free, Can be made Vegetarian, Vegan or Dairy Free
Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir

SPRING HERB PASTA | \$22
toasted pine nuts, goat cheese, mushrooms
Suggested Pairing: 2021 Bernau Block Pinot Noir

GRILLED MOROCCAN CHICKEN THIGHS | \$32
tomatos, bell peppers, olives, fennel salad, grilled pita, schug
Can be made Gluten Free
Suggested Pairing: 2022 Bernau Estate Pinot Noir

PAN SEARED SALMON* | \$38
israeli couscous salad, grilled asparagus, pomegranate molasses, sundried tomoatos, cucumber, feta, dill, lemon
Suggested Pairing: 2021 Bernau Block Pinot Noir

GRILLED TERES MAJOR STEAK* | \$40
potatoe pavè , golden beet puree, calabrian chili chimichurri, grilled spring vegetables
Gluten Free, Dairy Free
Suggested Pairing: 2021 Griffin Creek Griffin

FRIDAY AND SATURDAY SPECIAL
ask your server for more details

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 pelligrino | \$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
strawberry compote, whipped cream
Gluten Free

CHOCOLATE HAZELNUT CAKE | \$12
silky chocolate praline sabayon with two layers of sprinkled
hazelnut chocolate dacquoise
Gluten Free

BONTA ICE CREAM or SORBET | \$7
vanilla hazelnut fudge or lemon sorbet
Gluten Free and may be dairy free

2021 QUINTA RESERVA PORT STYLE PINOT NOIR | \$18