

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 | \$6

**WHIPPED FETA** with HONEY & PISTACHIOS | \$10

**TRUFFLE FRIES** | \$9

**DAILY ARTISANAL SOUP** | \$15  
please inquire with your server

**BONE MARROW** | \$14  
olive oil, sea salt, crostini, cultured butter, herbs

**CASCADIA BOARD** | \$46  
cured meats and local cheese with  
seasonal accouterments and local artisan bread

Cheese Board Only | \$38  
*Can be made Gluten Free*

*Suggested Pairing: 2020 Elton Pinot Noir*

**CASHEW HUMMUS** | \$14  
fresh vegetables, traditional pita  
*Vegan, Can be made Gluten Free*

*Suggested Pairing: 2021 Bernau Estate Pinot Noir*

**PLANK ROASTED MUSHROOMS** | \$17  
lemon, thyme, garlic, arugula  
*Vegan, Gluten Free, Dairy Free*

*Suggested Pairing: 2020 Tualatin Estate Pinot Noir*

**TARRAGON SHRIMP** | \$19  
mascarpone, shallots, tomato,  
grilled baguette  
*Can be made Gluten Free*

*Suggested Pairing: 2022 Maison Bleue Voltigeur Viognier*

**CAESAR SALAD** | \$13

romaine, caesar dressing, house croutons, parmesan  
*Can be made Gluten Free and Dairy Free*

*Suggested Pairing: 2021 Tualatin Estate Chardonnay*

	Additions	
grilled chicken	pacific white shrimp	tarragon smoked salmon
\$7	\$9	\$16

**CHICKEN AND ZUCCHINI MEATBALLS** | \$22  
feta, basil, pomodoro sauce  
*Gluten Free, Dairy Free*

*Suggested Pairing: 2021 Bernau Estate Pinot Noir*

**GASOLINE ALLEY BURGER\*** | \$22  
<sup>1/3</sup> american waygu beef, pickled onion straws,  
pepper bacon, monterey jack, fried egg-aioli,  
salted potato bun, truffle fries  
*Can be made Gluten Free*

*Suggested Pairing: 2018 Pambrun Cabernet Sauvignon*

**SPRING PEA AND ASPARAGUS RISOTTO** | \$22  
english peas, leeks, foraged mushroom,  
pea vines, lemon zest, mint, asparagus  
*Vegetarian, Gluten Free, Can be made Vegan or Dairy Free*

*Suggested Pairing: 2020 Elton Pinot Noir*

**SAVORY HERB ROASTED CHICKEN** | \$32  
chèvre, sun dried tomatoes, spinach, baby potatoes, cream  
*Gluten Free*

*Suggested Pairing: 2021 Bernau Estate Pinot Noir*

**LEMONGRASS AND GINGER SALMON\*** | \$38  
thai red curry, sticky rice, cucumber salsa, micros  
*Gluten Free*

*Suggested Pairing: 2020 Maison Bleue Voltigeur Viognier*

**BONE-IN PORK CHOP** | \$42  
tomato gastrique, asparagus, crispy smashed fingerlings  
*Gluten Free, Dairy Free*

*Suggested Pairing: 2020 Pambrun Cabernet Sauvignon*

## FRIDAY AND SATURDAY SPECIAL

ask your server for more details

## Dessert

**MENU AVAILBLE UPON REQUEST**

*Suggested Pairing: 2020 Quinta Reserva Port-Styler 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.