

WILLAMETTE VALLEY
VINEYARDS

Pairings Menu

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

AVAILABLE DAILY 11 am – 5:30 pm or 7:30 pm FRI – SAT.

Boards and Starters

Mixed Olives, Feta, 5-Spice Valencia Almonds | \$15

Artisanal Cheese | \$19

Chef's Artisanal Platter | \$26

Scratch Soup of the Day | \$10

Side of Fries | \$6

Featured Pairings

Roasted Poblano Dip | \$16

sweet corn, pepper jack, scallion, traditional greek pita

Can be made Gluten Free upon request

suggested pairing: 2020 Pinot Gris

Thai Savory Clams | \$19

coconut milk, green curry, radish, lime, cilantro, opal basil, grilled baguette

Can be made Gluten Free upon request

suggested pairing: 2019 Pinot Blanc

Local Organic Summer Salad | \$18

organic baby greens, roasted chicken, radish, snap peas, nasturtiums,
haricot verts, tomatoes, sunflower seeds, shaved parmesan,
pea vine vinaigrette

Gluten Free, can be made Vegetarian and Vegan

suggested pairing: 2019 Estate Chardonnay

Garden Bolognese | \$19

heirloom tomato, ginger, roasted butternut squash, carrot,
red wine, summer squash, rigatoni, parmesan

Vegetarian, can be made Vegan

Add chicken-zucchini meatballs | \$4

suggested pairing: 2018 Tualatin Estate Pinot Noir

Artichoke Ravioli with Gulf Shrimp | \$22

heirloom tomatoes, extra virgin olive oil, shaved garlic, kalamata olive,
artichoke hearts, basil, parmesan

Can be made Vegetarian upon request

suggested pairing: 2018 Bernau Block Chardonnay

Willamette Valley BBQ Burger | \$19**

½ lb american wagyu beef, tillamook cheddar, pepper bacon,
potato straws, arugula, barbecue mayo, sea salt potato bun and truffle fries

Can be made Gluten Free upon request

suggested pairing: 2016 Griffin Creek Merlot

Tarragon Steelhead | \$24**

cedar plank smoked, brussel sprouts, beech mushrooms,
garlic-jalapeno cured pork belly, sweet corn sauce

Gluten Free

suggested pairing: 2017 Bernau Block Pinot Noir

Grilled Flank Steak | \$28**

basil chimichurri, bell peppers, onions, harissa fingerling potatoes, veal stock

Gluten Free

suggested pairing: 2017 Griffin Creek Syrah

Dessert

Banana Cheesecake | \$12

chocolate cookie crust, condensed milk caramel, vanilla whipped cream, roasted spanish peanuts

Gluten Free and Vegetarian

suggested pairing: 2017 Quinta Reserva Port-Style Pinot Noir

Pinot and Pie

Available Thursday to Sunday

Enjoy a 14" pizza (or 12" for gluten-free) paired with a bottle of Estate Wine for \$48 or \$40 for Wine Club Members and Owners.

Pepperoni and Sausage Pizza

pepperoni, sausage, fontina-parmesan cheese, house marinara sauce

Greek Pizza

heirloom tomato, artichoke heart, kalamata olive, red bell pepper, sweet onion, garlic oil, fontina, arugula and feta cheese
chicken added upon request

KIDS MENU (12 AND UNDER)

Grilled Cheese | \$6

Butter & Parmesan Pasta | \$6

OTHER BEVERAGES

Golden Brew Organic Tea | \$3.50

Drift West Water Kefir | \$4

San Pellegrino Sparkling Water | \$4

Bottled Water | \$2

Humm Kombucha | \$5

Oregon Craft Beer | \$6

** Some of our menu items are served undercooked to preserve flavor and moisture. Undercooked seafood and meats, having never been frozen, may be hazardous to your health. Please notify your Tasting Room Associate if you would like them prepared differently.

DJ MacIntyre
Winery Chef



Josh Forkner
Sous Chef

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Jim Bernau, Founder/Winegrower