



DOMAINE WILLAMETTE

Pairings Menu

AVAILABLE WEDNESDAY - SUNDAY

Appetizers

CASTELVETRANO OLIVES | \$9

ROASTED HAZELNUTS | \$9

MARCONA ALMONDS | \$11

TRUFFLE FRIES | \$10

BREAD with **HOUSE-CULTURED BUTTER** | \$8

Petite Pairings

FORAGED MUSHROOM BISQUE | \$15
chive, truffle crème

Gluten Free and Vegetarian

Suggested Pairing: Estate Chardonnay

EDAMAME HUMMUS | \$18
fresh vegetables, artisan croccantini

Vegan, Gluten Free upon request

Suggested Pairing: Estate Chardonnay

CASCADIA BOARD | \$39
cured meats, local cheese with seasonal
accoutrements, artisan croccantini

Can be made Vegetarian or Gluten Free upon request

Suggested Pairing: Bernau Estate Pinot Noir

DEVILED EGGS | \$13
smoked salmon mousse, fried capers

Gluten Free and Dairy Free

Suggested Pairing: Domaine Willamette Brut Rosé

WEST COAST OYSTERS* | \$22
mignonette, cocktail sauce, lemon

Gluten Free and Dairy Free

Suggested Pairing: Domaine Willamette Brut

BLACKENED AHI TUNA* | \$31
cucumber, yuzu vinaigrette, sambal dijonaise

Gluten Free and Dairy Free

Suggested Pairing: Domaine Willamette Brut

DJ MacIntyre
Executive Winery Chef



Zach Clark
Winery Chef

Jim Bernau, Founder/CEO
19255 NORTH HWY 99W DAYTON, OR 97114

Grand Pairings

GARDEN SALAD | \$18

field greens, baby spinach, cherry tomato, cucumber, snap peas, carrot, parmesan, avocado vinaigrette

ADD CHICKEN BREAST | \$9

Gluten Free, Vegetarian, can be made Dairy Free or Vegan

Suggested Pairing: Tualatin Estate White Pinot Noir

LOBSTER COBB SALAD | \$34

field greens, baby spinach, diced egg, cherry tomato, bacon lardons, feta, avocado vinaigrette

Gluten Free, can be made Dairy Free

Suggested Pairing: Domaine Willamette Brut Rosé

HANGER STEAK SALAD* | \$26

organic baby greens, frisée, baby tomatoes, bell peppers, hazelnuts, cremini mushrooms, fresh herbs, oregonzola blue cheese dressing

Gluten Free, can be made Vegetarian or Vegan

Suggested Pairing: Bernau Estate Pinot Noir

POBLANO POPPER BURGER*

american wagyu beef, poblano dip, pepper bacon, pickled onion, arugula, shallot aioli, potato bun, fries

1/2 LB | \$28

1/3 LB | \$24

ADD TRUFFLE FRIES | \$2

Can be made Gluten Free or Vegetarian upon request

Suggested Pairing: Bernau Estate Pinot Noir

CREAMY PESTO PASTA | \$21

basil, cherry tomatoes, snap peas, summer squash, parmesan, penne, pine nuts

Vegetarian, can be made Vegan upon request

Suggested Pairing: Tualatin Estate White Pinot Noir

PAN-ROASTED CHICKEN | \$28

chèvre, sun dried tomatoes, spinach, baby potatoes, cream

Gluten Free

Suggested Pairing: Estate Chardonnay

STEAK FRITES* | \$34

american wagyu hanger steak, roasted shallot-black pepper aioli, foraged mushroom demi reduction

Gluten Free

Suggested Pairing: Pambrun Chrysologue

Dessert

WHITE CHOCOLATE CHEESECAKE | \$14

wafer cookie crust, seasonal berries, mint

Gluten Free and Vegetarian

ICE CREAM OR SORBET | \$6

Please ask an associate about our current selection

* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.



DOMAINE WILLAMETTE

Patio Menu

AVAILABLE WEDNESDAY - SUNDAY

Appetizers

CASTELVETRANO OLIVES | \$9

ROASTED HAZELNUTS | \$9

MARCONA ALMONDS | \$11

TRUFFLE FRIES | \$10

BREAD *with* **HOUSE-CULTURED BUTTER** | \$8

Petite Pairings

FORAGED MUSHROOM BISQUE | \$15

chive, truffle crème

Gluten Free and Vegetarian

EDAMAME HUMMUS | \$18

fresh vegetables, croccantini

Vegan, Gluten free upon request

CASCADIA BOARD | \$39

cured meats, cheese, seasonal accoutrements, croccantini

Vegetarian or Gluten Free upon request

DEILED EGGS | \$13

smoked salmon mousse, fried capers

Gluten Free and Dairy Free

BLACKENED AHI TUNA* | \$31

cucumber, yuzu vinaigrette, sambal dijonaise

Gluten Free and Dairy Free

Grand Pairings

GARDEN SALAD | \$18

field greens, baby spinach, cherry tomato, cucumber, snap peas, carrot, parmesan, avocado vinaigrette

ADD CHICKEN BREAST | \$9

Gluten Free, Vegetarian; Dairy Free or Vegan upon request

LOBSTER COBB SALAD | \$34

field greens, baby spinach, diced egg, cherry tomato, bacon lardons, feta, avocado vinaigrette

Gluten Free; Dairy Free upon request

POBLANO POPPER BURGER*

½ LB | \$28 ⅓ LB | \$24

american wagyu beef, poblano dip, pepper bacon, pickled onion, arugula, shallot aioli, potato bun, fries

ADD TRUFFLE FRIES | \$2

Gluten Free or Vegetarian upon request

CREAMY PESTO PASTA | \$21

basil, cherry tomatoes, snap peas, summer squash, parmesan, penne, pine nuts

* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.

DJ MacIntyre
Executive Winery Chef



Zach Clark
Winery Chef

Jim Bernau, Founder/CEO
19255 NORTH HWY 99W DAYTON, OR 97114

DOMAINE WILLAMETTE

By the Glass

2023 ESTATE CHARDONNAY | \$16
2022 TUALATIN ESTATE WHITE PINOT NOIR | \$18
2022 FOUNDERS' RESERVE PINOT NOIR | \$16
2022 BERNAU ESTATE PINOT NOIR | \$22
2020 PAMBRUN CHRYSOLOGUE | \$20

Wine Selections

	<i>Bottle</i>	<i>Member</i>	<i>Owner</i>	<i>Qty.</i>
DOMAINE WILLAMETTE				
2019 Estate Blanc de Blancs	\$115.00	92.00	86.25	___
2020 Estate Brut Rosé	\$79.00	63.20	59.25	___
2020 Estate Brut	\$79.00	63.20	59.25	___
2018 Brut MAGNUM *	\$188.00	150.40	141.00	___
WILLAMETTE VALLEY VINEYARDS				
2021 Fuller Pinot Noir *	\$120.00	96.00	90.00	___
2022 Bernau Estate Pinot Noir	\$79.00	63.20	59.25	___
2019 Bernau Estate Pinot Noir	\$79.00	63.20	59.25	___
2020 Hannah Pinot Noir *	\$79.00	63.20	59.25	___
2021 Tualatin Estate Pinot Noir	\$75.00	60.00	56.25	___
2021 Signature Cuvée *	\$75.00	60.00	56.25	___
2022 Founders' Reserve Pinot Noir	\$45.00	36.00	33.75	___
2022 Estate Pinot Noir	\$42.00	33.60	31.50	___
2022 Tualatin Estate Chardonnay	\$56.00	44.80	42.00	___
2022 Tualatin Estate White Pinot	\$55.00	44.00	41.25	___
2023 Estate Chardonnay	\$42.00	33.60	31.50	___
2022 Dry Gewürztraminer *	\$39.00	31.20	29.25	___
2022 Auxerrois *	\$39.00	31.20	29.25	___
2023 Sauvignon Blanc	\$38.00	30.40	28.50	___
2023 Pinot Blanc	\$35.00	28.00	26.25	___
2022 Dry Riesling	\$35.00	28.00	26.25	___
2023 Estate Pinot Gris	\$34.00	27.20	25.50	___
2023 Estate Rosé of Pinot Noir	\$34.00	27.20	25.50	___
ELTON				
2018 Elton Florine Pinot Noir	\$81.00	64.80	60.75	___
2018 Elton Self-Rooted Pinot Noir	\$81.00	64.80	60.75	___
2021 Elton Chardonnay	\$79.00	63.20	59.25	___
PAMBRUN				
2020 Cabernet Sauvignon	\$75.00	60.00	56.25	___
2020 Chrysologue	\$75.00	60.00	56.25	___
2019 Merlot	\$75.00	60.00	56.25	___
2021 Malbec	\$65.00	52.00	48.75	___
MAISON BLEUE				
2019 Gravière Syrah	\$75.00	60.00	56.25	___
2021 Voyageur Syrah	\$60.00	48.00	45.00	___
OTHER RED WINES				
2021 Mètis Red Blend	\$45.00	36.00	33.75	___

**Owner & Club Exclusive*

Guest Information

Owner Member

Name _____

Billing Address _____

City _____ State _____ Zip _____

Shipping Address Same as Billing _____

City _____ State _____ Zip _____

Phone _____ Date of Birth _____

Email _____

I'm interested in learning more about: _____ Ownership _____ Wine Club

Please Ship. Not available to all states, please ask an associate for details. Use Credit Card on file