



# 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: Tualatin Estate Chardonnay*

**WHITE BEAN DIP** | \$18  
cannellini beans, roasted garlic,  
fontina, greek pita

*Vegatarian, Gluten Free upon request*

*Suggested Pairing: Tualatin 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  
caramelized onion, bacon, chive  
*Can be made Vegetarian upon request*  
*Suggested Pairing: Domaine Willamette Brut Rosé*

**WEST COAST OYSTERS\*** | \$22  
mignonette, cocktail sauce, lemon  
*Gluten Free and Dairy Free*  
*Suggested Pairing: Domaine Willamette Brut*

**FORAGED MUSHROOM CRAB CAKES** | \$34  
giardiniera slaw, fennel, tartar sauce  
*Gluten Free*  
*Suggested Pairing: Bernau Block Chardonnay*

DJ MacIntyre  
Executive Winery Chef



Zach Clark  
Winery Chef

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

# Grand Pairings

## DOMAINE WALDORF SALAD | \$20

butter lettuce, romaine, apple, celery,  
pickled grapes, walnuts, maple-dijon dressing

**ADD CHICKEN BREAST | \$9**

*Gluten Free, Vegetarian, can be made Dairy Free and Vegan*

*Suggested Pairing: Domaine Willamette Brut*

## SMOKED SALMON SALAD | \$32

baby kale, butternut squash, beets, brussels sprouts,  
cranberries, papitas, maple-dijon dressing

*Gluten Free, can be made Dairy Free and Vegan*

*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\* | \$24

1/3 lb american wagyu beef, poblano dip, pepper bacon,  
pickled onion, arugula, shallot aioli, potato bun, fries

**ADD TRUFFLE FRIES | \$2**

*Can be made Gluten Free or Vegetarian upon request*

*Suggested Pairing: Bernau Estate Pinot Noir*

## WILD MUSHROOM RISOTTO | \$28

foraged mushroom, bell pepper, brussels sprout, leek,  
parmesan cheese, lemon mascarpone

*Gluten Free, Vegetarian, can be made Vegan upon request*

*Suggested Pairing: Bernau Block Chardonnay*

## BRAISED LAMB RAGOUT | \$38

pappardelle, tomato, rosemary, foraged mushroom, ricotta

*Suggested Pairing: Maison Bleue Voyageur Syrah*

## PAN-ROASTED CHICKEN | \$28

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

*Gluten Free*

*Suggested Pairing: Tualatin Estate Chardonnay*

## STEAK FRITES\* | \$34

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

*Gluten Free*

*Suggested Pairing: Pambrun Cabernet Sauvignon*

# Dessert

## SPICED BANANA CHEESECAKE | \$14

brown sugar cookie crust, salted caramel

*Gluten Free and Vegetarian*

## ICE CREAMS & SORBETS | \$6

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