



# DOMAINE WILLAMETTE

## *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 – 6 PM

### *Appetizers*

CASTELVETRANO OLIVES | \$9

ROASTED HAZELNUTS | \$11

MARCONA ALMONDS | \$11

TRUFFLE FRIES | \$7

BREAD *with* HOUSE-CULTURED BUTTER | \$6

### *Petite Pairings*

FORAGED MUSHROOM BISQUE | \$12

chive, truffle crème

*Gluten Free*

*Suggested Pairing: 2021 Estate Chardonnay*

CASCADIAN ARTISAN CHEESES | \$26

briar rose - butterbloom, rogue creamery - oregonzola,  
point Reyes - toma truffle & local accoutrements

*Can be made Gluten Free upon request*

*Suggested Pairing: 2016 Elton Florine Pinot Noir*

DEVILED EGGS | \$11

dungeness crab, shallot, bacon, chive, truffle vinaigrette

*Gluten Free and Dairy Free*

*Suggested Pairing: 2021 Estate Rosé of Pinot Noir*

WEST COAST OYSTERS\* | \$21

mignonette, cocktail sauce, lemon

*Gluten Free and Dairy Free*

*Suggested Pairing: 2018 Domaine Willamette Brut Rosé*

*Additional Pairings on Reverse Side*

# Grand Pairings

## LAFAYETTE NICOISE | \$27

local organic baby greens, heirloom tomatoes, olives, quail eggs, artichoke heart, haricot verts, cucumber, black garlic, baby potatoes, seared ahi tuna, oregano vinaigrette

*Gluten Free, can be made Vegetarian and Vegan*

*Suggested Pairing: 2021 Estate Rosé of Pinot Noir*

## CHANTERELLE CRAB CAKES | \$32

cedar plank roasted mushrooms, porcini creme, frisée, lemon thyme vinaigrette

*Suggested Pairing: 2019 Tualatin Estate Pinot Noir*

*(available with 3 wine flight for \$20 or \$18 glass)*

## DOMAINE WILLAMETTE BLT BURGER\* | \$19

½ lb american wagyu beef, tomato onion jam, english-style cheddar, pepper bacon, basil aioli, arugula, sea salt potato bun, pomme frites

*Can be made Gluten Free upon request*

*Suggested Pairing: 2017 Pambrun Chrysologue*

## TARRAGON STEELHEAD\* | \$26

cedar plank roasted, sweet corn, bell pepper, chanterelles, shallot, bacon, cream, micros

*Gluten Free*

*Suggested Pairing: 2018 Bernau Estate Pinot Noir*

*(available with 3 wine flight for \$20 or \$18 glass)*

## STEAK FRITES\* | \$32

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

*Gluten Free*

*Suggested Pairing: 2018 Maison Bleue Gravière Syrah*

*(available with 3 wine flight for \$20 or \$18 glass)*

# Dessert

## WILLAMETTE CHEESECAKE | \$14

lemon, creme fraiche, huckleberry compote, gaufrette

*Gluten Free and Vegetarian*

*Suggested Pairing: 2019 Quinta Reserva Port-style Pinot Noir*

*(available by the bottle only)*

DJ MacIntyre  
Executive Winery Chef



Zach Clark  
Winery Sous Chef

19255 N HWY 99W | Dayton, OR 97114

*Jim Bernau, Founder/CEO*

\* Some of our 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.

# DOMAINE WILLAMETTE

## Mélange Flight

Flight includes 1 oz. pours of the wines listed below. | \$25

2018 DOMAINE WILLAMETTE BRUT ROSÉ | \$75 bottle / \$20 glass

2021 ESTATE ROSÉ OF PINOT NOIR | \$25 bottle / \$12 glass

2021 ESTATE CHARDONNAY | \$32 bottle / \$14 glass

2016 ELTON FLORINE PINOT NOIR | \$75 bottle / \$20 glass

2017 PAMBRUN CHRYSOLOGUE | \$65 bottle / \$18 glass

## Wine Order

Bottle Member Owner Qty.

### DOMAINE WILLAMETTE MÉTHODE TRADITIONNELLE \*

2018 Blanc de Blancs	\$85.00	68.00	63.75	_____
2018 Brut Rosé	\$75.00	60.00	56.25	_____
2018 Brut	\$75.00	60.00	56.25	_____

\* Limited to 2 bottles per visit

### WILLAMETTE VALLEY VINEYARDS PINOT NOIR

2016 Fuller Pinot Noir**	\$150.00	135.00	135.00	_____
2018 Bernau Estate Pinot Noir	\$75.00	60.00	56.25	_____
2019 Tualatin Estate Pinot Noir	\$65.00	52.00	48.75	_____
2019 Elton Pinot Noir	\$65.00	52.00	48.75	_____

\*\* Owner & Club Exclusive

### ELTON

2015 Elton Pinot Noir	\$75.00	60.00	56.25	_____
2016 Florine Pinot Noir	\$75.00	60.00	56.25	_____
2016 Self-Rooted Pinot Noir	\$75.00	60.00	56.25	_____
2018 Chardonnay	\$75.00	60.00	56.25	_____

### WILLAMETTE VALLEY VINEYARDS WHITES & ROSÉ

2021 Estate Chardonnay	\$32.00	25.60	24.00	_____
2021 Sauvignon Blanc	\$28.00	22.40	21.00	_____
2021 Estate Rosé of Pinot Noir	\$25.00	20.00	18.75	_____

### PAMBRUN

2016 Cabernet Sauvignon	\$70.00	56.00	52.50	_____
2017 Chrysologue	\$65.00	52.00	48.75	_____

### MAISON BLEUE

2019 Gravière Syrah	\$75.00	56.00	52.50	_____
2017 Voyageur Syrah	\$50.00	40.00	37.50	_____

### MÉTIS

2018 Métis Red Blend	\$35.00	28.00	26.25	_____
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## Guest Information

Owner  Member

Name \_\_\_\_\_

Address \_\_\_\_\_

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