

WILLAMETTE VALLEY
VINEYARDS

Mother's Day

SPARKLING BRUNCH

Our Winery Chef has prepared incredible brunch items to complement the current releases of Domaine Willamette Brut and Brut Rosé.

Boards and Starters

Chef's Artisanal Platter | \$26

Mixed Olives, Feta, Marcona Almonds | \$18

Scratch Soup of the Day | \$10

Bread & Butter | \$8

Truffle Fries | \$9

Add Bacon | \$6

Featured Pairings

Willamette Scramble | \$18

three eggs, crème fraîche, chives, pepper bacon, crispy potatoes

Gluten Free

suggested pairing: 2020 Domaine Willamette Brut

Vegetable Scramble | \$19

asparagus tips, red onions, spinach, crème fraîche, chives, crispy potatoes

Gluten Free

suggested pairing: 2021 Domaine Willamette Brut Rosé

Avocado Toast | \$17

parmesan, shallots, microgreens, thick-cut sourdough, crispy potatoes

Vegetarian; Vegan upon request

suggested pairing: 2023 Dry Riesling

Tomato & Feta Salad | \$16

tender greens, frisée, crispy chickpeas, pickled shallots,

fresh tomatoes, feta, basil vinaigrette

Gluten Free and Vegetarian; Vegan upon request

suggested pairing: 2023 Estate Rosé of Pinot Noir

Orange & Ricotta Pancakes | \$18

citrus butter, orange cream, maple syrup, fresh fruit

Vegetarian

suggested pairing: 2023 Tualatin Estate Semi-Sparkling Muscat

Smoked Steelhead | \$25

vegetable hash, sweet potatoes, preserved lemon, dill, beurre blanc

suggested pairing: 2023 Estate Chardonnay

Chilaquiles | \$23

carnitas, chili verde, sour cream, cilantro, pickled onions,

queso bonero, fried egg, tortilla chips

Gluten Free; Dairy Free upon request

suggested pairing: 2023 Estate Pinot Gris

Grilled Rachel | \$21

house smoked turkey breast, aged swiss, pepper relish slaw,

dill spread, rye bread, truffle fries

suggested pairing: 2022 Estate Pinot Gris

Willamette Burger* | \$24

1/3 lb. wagyu beef patty, drive-in sauce, white cheddar, frisée,

sliced onion, house pickles, pepper bacon, truffle fries

Gluten Free upon request

suggested pairing: 2021 Maison Bleue Voyageur Syrah

Dessert

Chambord Trifle | \$18

raspberry, mascarpone, yuzu curd,
orange meringue dust, shortbread cookie

Ice Creams & Sorbet | \$8

inquire about our current selections

Wood Fired Flatbread

Meat Supreme Flatbread | \$26

pepperoni, sausage, mushrooms, bell pepper, red onion,
mozzarella-parmesan mix, marinara
Gluten Free upon request

Camembert & Hot Honey Flatbread | \$26

camembert, roasted red pepper, roasted sweet potato,
hot honey, arugula, garlic oil
Gluten Free upon request

KIDS MENU (12 AND UNDER)

Grilled Cheese | \$6

Butter & Parmesan Pasta | \$6

Fried Chicken & Fries | \$9

OTHER BEVERAGES

Polar Seltzer Water | \$4

San Pellegrino Sparkling Water | \$4

Bottled Water | \$2

Humm Kombucha | \$5

Oregon Craft Beer | \$6

Bauman Farms Cider | \$9

Sparkling Apple Cider | \$9

* 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
Wine & Culinary Director



Jarred Henry
Winery Chef

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Jim Bernau, Founder/President