

WILLAMETTE VALLEY  
VINEYARDS

# Pairings Menu

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

## Boards and Starters

- Mixed Olives, Feta, Marcona Almonds | \$17
- Chef's Artisanal Platter | \$26
- Scratch Soup of the Day | \$10
- Side of Fries | \$6
- Bread and House Cultured Butter | \$8

## Featured Pairings

- Anaheim Pepper and Artichoke Dip | \$16**  
white onion, parmesan, traditional greek pita  
Vegetarian, Can be made Gluten Free upon request  
*suggested pairing: 2017 Elton Chardonnay*

- Spinach & Strawberry Salad | \$16 entrée | \$10 lunch size**  
enoki mushroom, sweet onion, chevre,  
candied five spice almonds, honey sesame dressing  
**add chicken | \$3**  
Gluten Free, can be made Vegetarian and Vegan  
*suggested pairing: 2022 Estate Rosé of Pinot Noir*

- Blue Cheese Steak Salad | \$26**  
16 oz. herb grilled flank steak, roasted bell pepper, frisée, cherry tomatoes,  
marinated mushroom, fried shallot, hazelnuts, bleu cheese dressing  
Gluten Free, can be made Vegetarian  
*suggested pairing: 2018 Griffin Creek Malbec*

- Tarragon Steelhead | \$26**  
linguini, cherry tomato, lemon, herbs, saffron cream, parmesan  
Can be made Vegetarian  
*suggested pairing: 2021 Estate Chardonnay*

- Estate Burger\*\* | \$19**  
½ lb american wagyu beef, potato straws,  
tomato-bacon jam, cajun spread, frisee, andazul blue cheese,  
sea salt potato bun, rosemary fries  
Gluten Free upon request  
*suggested pairing: 2018 Griffin Creek Merlot*

## Dessert

- Almond Blueberry Cake | \$12**  
lemon curd, macerated blueberries, vanilla bean chantilly cream
- Ice Creams and Sorbet | \$6**  
Inquire about current selections

## KIDS MENU (12 AND UNDER)

- Grilled Cheese | \$6
- Butter & Parmesan Pasta | \$6

## OTHER BEVERAGES

- Bauman Farms Cider | \$6.50
- Polar Seltzer water | \$4
- San Pellegrino Sparkling Water | \$4
- Bottled Water | \$2
- Humm Kombucha | \$5
- Oregon Craft Beer | \$6

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