

WILLAMETTE VALLEY
VINEYARDS

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 – 5:30 PM or 7:30 PM ON FRIDAY

Boards and Starters

Mixed Olives, Feta, 5-Spice Marcona Almonds | \$17
Artisanal Cheese | \$19 • Chef's Artisanal Platter | \$26
Scratch Soup of the Day | \$10 • Side of Fries | \$6

Featured Pairings

Sweet Potato Hummus | \$14
tahini, chipotle adobo, coriander, cumin, lime, blue tortilla chips
Vegetarian and Gluten Free
suggested pairing: 2018 Griffin Creek Tempranillo

Dungeness Crab and Artichoke Dip | \$18
anaheim peppers, onion, parmesan, traditional greek pita
Gluten Free upon request
suggested pairing: 2017 Elton Chardonnay

Pesto Clams | \$19
basil pesto, pine nuts, parmesan grilled baguette
Gluten Free upon request
suggested pairing: 2021 Pinot Gris

Winter Salad | \$20 entrée size | \$10 lunch size
baby greens, kale, roasted squash, dried cranberries,
grilled chicken, red onion, poached pear, toasted walnut,
blue cheese, quinoa, walnut vinaigrette
Gluten-free, vegetarian or vegan by request
suggested pairing: 2021 Estate Rosé of Pinot Noir

Gulf Shrimp Mac and Cheese | \$24
onion cream sauce, tarragon, fontina, crispy cheese topping, brie
Vegetarian upon request
suggested pairing: 2020 Bernau Block Chardonnay

Four Cheese Tortellini | \$20
winter squash, lacinato kale, shallot, andouille sausage,
brown butter, toasted hazelnuts, golden raisins.
Vegetarian or vegan by request, sub gnocchi
suggested pairing: 2021 Dijon Clone Chardonnay

Classic Willamette Burger | \$19**
½ lb american wagyu beef, tillamook white cheddar,
pepper bacon, tomato, drive-in sauce, shredded lettuce,
sea salt potato bun and truffle fries
Gluten Free upon request
suggested pairing: 2019 Bernau Block Pinot Noir

Cedar Plank Roasted Steelhead | \$24**
porcini mushroom crust, beluga lentils, roasted portobello,
acini di pepe, tomato coulis, basil-lemon oil
Gluten Free upon request
suggested pairing: 2019 Elton Pinot Noir

Grilled Flank Steak | \$32**
grilled asparagus, potato-leek hash, mushroom demi reduction
Gluten Free
suggested pairing: 2017 Griffin Creek Merlot

Dessert

White Chocolate Pumpkin Cheesecake | \$12
cranberry-orange compote, eggnog coulis, almond cookie crust
Vegetarian and Gluten Free

ARTISANAL

Wood Fired Pizza

Available Thursday to Sunday

14" Pizza • 12" Pizza *gluten free* | \$28

Sausage Mushroom and Artichoke Pizza
italian sausage, cremini mushrooms, artichoke hearts,
fontina-parmesan mix, house marinara sauce

Chicken, Pepperoni and Pepperoncini Pizza
sweet onion, fontina-parmesan mix, basil pesto cream sauce

Pear and Blue Cheese Pizza
sliced pears, blue cheese crumbles, pomegranate molasses,
prosciutto, arugula, olive oil base

KIDS MENU (12 AND UNDER)

Grilled Cheese | \$6

Butter & Parmesan Pasta | \$6

OTHER BEVERAGES

Honest Green & Black Tea | \$3.50

Drift West Water Kefir | \$4

San Pellegrino Sparkling Water | \$4

Bottled Water | \$2

Humm Kombucha | \$5

Oregon Craft Beer | \$6

** 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
Executive Winery Chef



Josh Forkner
Winery Chef

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