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, Valencia Almonds | \$17 Scratch Soup of the Day | \$10 Bread & Butter | \$8 Garlic Herb Fries | \$7

Featured Pairings

Cascadia Board | \$46

cured meats, artisan cheeses, seasonal accoutrements, croccantini Gluten Free upon request

suggested pairing: 2022 Elton Self-Rooted Pinot Noir

Roasted Garlic Hummus | \$18

fresh vegetables, pickled onions, greek pita Vegan and Dairy Free; Gluten Free upon reque suggested pairing: 2023 Estate Pinot Gris

Crab & Artichoke Dip | \$18

dungeness crab, parmesan, anaheim pepper, white onion, greek pita Gluten Free upon request

suggested pairing: 2022 Tualatin Estate White Pinot Noir

Apple, Fennel & Kale Salad | \$16

shaved fennel, cosmic crisp apple, toasted pecans, red onion, baby kale, mixed greens, shaved parmesan, tarragon vinaigrette Gluten Free; Dairy Free upon request

Add Tarragon Steelhead* | \$12 Add 6 oz. Herb Grilled Chicken | \$7 suggested pairing: 2022 Dry Riesling

Roasted Root Vegetable Salad | \$14

beets, rainbow carrot, fennel, arugula, crushed hazelnuts, tarragon vinaigrette, citrus segments, feta Gluten Free; Dairy Free upon request suggested pairing: 2018 Elton Chardonnay

Vegan Rigatoni Alla Vodka | \$22

cashew cream, chili flake, marzano tomatoes, vodka, fresh tomato Vegan

suggested pairing: 2022 Estate Pinot Noir

Rigatoni Bolognese | \$32

marzano tomatoes, red bell pepper, whipping cream suggested pairing: 2021 Bernau Block Pinot Noir

Tarragon Steelhead* | \$38

yellow corn sauce, brussel sprout, house cured pork belly, foraged mushrooms
Gluten Free

suggested pairing: 2021 Métis Red Blend

Dry Aged Pork Chop* | \$42

12 oz. bone-in, dry-aged pork chop, pumpkin mole, roasted new potato, kale, foraged mushrooms, pickled red onion
Gluten Free and Dairy Free

suggested pairing: 2018 Pambrun Cabernet Sauvignon

Mushroom Bacon Burger* | \$24

1/3 lb. american wagyu beef patty, foraged mixed mushrooms, roasted shallot aioli, fontina, pepper bacon, potato bun, fries Gluten Free upon request

suggested pairing: 2022 Estate Pinot Noir

Dessert

Double Chocolate Pumpkin Blondie | \$14

white and semi-sweet chocolate, spiced milk jam, vanilla ice cream, crème anglaise, pecans Gluten Free

Ice Creams & Sorbet | \$6 inquire about our current selections

Wood Fired Pizza

Available Thursday to Sunday

Pinot & Pie | \$28

Enjoy a pizza for \$28 when you purchase a bottle of Pinot Noir. Ask an associate for their favorite pairing!

14" Pizza • 12" Pizza gluten free | \$34

Pepperoni, Sausage & Bacon Pizza marinara, mozzarella-parmesan mix

Farmers Harvest Pizza

spinach, squash, red onions, mozzarella-parmesan mix, cherry tomatoes, marinara, chopped parsley

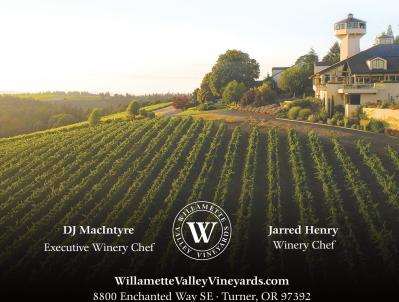
KIDS MENU (12 AND UNDER)

Grilled Cheese | \$6 Butter & Parmesan Pasta | \$6 Hummus & Fresh Vegetables | \$7.5 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 | \$6.5

* 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.



Jim Bernau, Founder/CEO