

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

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**Mixed Olives, Feta, Valencia Almonds | \$17**

**Scratch Soup of the Day | \$10**

**Bread & Butter | \$8**

**Garlic Herb Fries | \$7**

### Featured Pairings

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**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 request

*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.

DJ MacIntyre

Executive Winery Chef



Jarred Henry

Winery Chef

[WillametteValleyVineyards.com](http://WillametteValleyVineyards.com)

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*Jim Bernau, Founder/CEO*