

WILLAMETTE VALLEY
VINEYARDS

Pairings Menu

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

BREAD with HOUSE CULTURED BUTTER | \$6

WHIPPED FETA with HONEY AND PISTACHIOS | \$10
served with pita bread

GARLIC PARMESAN FRIES | \$9

FEATURED SOUP | \$15
please ask your server for today's soup
Can be Gluten Free
Suggested Pairing: 2023 Estate Chardonnay

CASCADIA BOARD | \$46
cured meats and local cheese with
seasonal accoutrements and local artisan bread

Cheese Board Only | \$38
Can be made Gluten Free

Suggested Pairing: 2021 Elton Pinot Noir

MISO MAPLE FRIED BRUSSEL SPROUTS | \$10
miso maple glaze, togarashi, sesame seeds
Vegan, Gluten Free

Suggested Pairing: 2023 Signature Cuvee Pinot Noir

TARRAGON SHRIMP | \$19
marscapone, shallots, tomato, crispy prosciutto,
grilled baguette
Can be made Gluten Free

Suggested Pairing: 2023 Estate Pinot Gris

CHICKEN SATAY SKEWERS | \$19
lemongrass, cilantro, yellow curry, peanut sauce
Gluten Free, Dairy Free

Suggested Pairing: 2023 Estate Rose

CAESAR SALAD | \$13

romaine, caesar dressing, house croutons, parmesan
Can be made Gluten Free and Dairy Free

STRAWBERRY GARDEN SALAD | \$16
mixed lettuces, strawberries, cucumbers, pickled red onions,
crispy chickpeas, fresh dill dressing
Vegan, Gluten Free

Salad Additions

grilled chicken | \$7 blackened salmon* | \$8

white shrimp | \$9 Seared Scallops* | \$18

HAPPY VALLEY WAGYU BURGER* | \$24

1/3 lb wagyu beef, peppered bacon,
fried egg-aioli, monterey jack, kettle chip crunchies, arugula,
potato bun, fries

Can be made Gluten Free

Suggested Pairing: 2021 Bernau Estate Pinot Noir

Available after 3pm

PASTA ROSATO | \$28

fresh pasta, lemon pistou, patty pan squash,
sugar snap peas, mushrooms, shaved parmesan
add scallops | \$18
add white shrimp | \$9

Vegetarian, Can be made Vegan and Dairy Free

Suggested Pairing: 2023 Bernau Block Chardonnay

TROPICAL BBQ CHICKEN | \$32

fresh mango salsa, plantains, bacon lardons
swiss chard, red wine BBQ sauce

Gluten Free

Suggested Pairing: 2023 Griffin Creek Viognier

MISO GLAZED SALMON* | \$36

grilled kohlrabi slaw, garlic broccolini,
blood orange miso glaze

Gluten Free and Dairy Free

Suggested Pairing: 2021 Bernau Estate Pinot Noir

BRAISED SHORT RIBS | \$42

cheese and herb polenta, colored roasted carrots,
pinot noir pan sauce

Gluten Free

Suggested Pairing: 2021 Griffin Creek Cabernet Franc

Thursday Special

PRIME RIB* | 8 OZ. \$32 | 16 OZ. \$64

broccolini, fingerlings potatoes, au jus, horseradish

Gluten Free

Suggested Pairing: 2020 Pambrun Chrysologue

Dessert

CREME BRULEE | \$10

Gluten Free and Vegetarian

ICE CREAM and SORBET | \$8

ask your server for daily selections

OTHER BEVERAGES

CRAFT COCKTAILS | \$15 DRAFT BEER | \$6

Ask your server for current varieties

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