

Pairings Menu

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

Share Plates

CITRUS MARINATED OLIVES | \$9

ROASTED SALTED NUTS | \$7

BREAD *with* HOUSE CULTURED BUTTER | \$6

WHIPPED FETA *with* HONEY & PISTACHIOS | \$10

TRUFFLE FRIES | \$9

Starters

FORAGED MUSHROOM BISQUE | \$15
truffle crème, chive

Suggested Pairing: 2020 Tualatin Estate Pinot Noir

LOCAL ARTISAN CHEESES | \$34
seasonal accouterments and local artisan bread

Suggested Pairing: 2021 Tualatin Estate Chardonnay

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

Suggested Pairing: 2017 Elton Self-Rooted Pinot Noir

ROASTED ROOT VEGETABLES *with* MINT TAHINI | \$13
rainbow carrot, beets, fennel, celery root watercress, lemon

Vegan

Suggested Pairing: 2022 Estate Rose of Pinot Noir

PACIFIC WHITE SHRIMP | \$18
garlic, habanero, lemon, white wine, grilled baguette

Suggested Pairing: 2021 Bernau Block Chardonnay

HOUSE MEATBALLS | \$14
veal, pork, ricotta, pomodoro sauce

Suggested Pairing: 2020 Maison Bleue Voyageur Syrah

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

Dinner Pairings

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

**ROASTED FALL SQUASH SALAD with
WALNUT VINAIGRETTE** | \$16
mixed greens, kale, dried cranberries, quinoa,
pinot poached pear, red onion, blue cheese,
walnut vinaigrette
add chicken \$9

Gluten Free, Vegetarian or Can be made Vegan

Suggested Pairing: 2021 Tualatin Estate Chardonnay

CLAMS PROVENCAL | \$19
roma tomato, garlic, white wine, parsley, grilled artisanal bread
Can be made Gluten Free

Suggested Pairing: 2022 Estate Pinot Gris

BUTTERNUT SQUASH RISOTTO | \$22
caramelized onion, foraged mushroom, spinach,
chive, browned butter sage
add pacific white shrimp for \$8

Vegetarian, Gluten Free, Can be made Vegan or Dairy Free

Suggested Pairing: 2020 Tualatin Estate Pinot Noir

SAVORY ROASTED CHICKEN | \$32
chèvre, garlic portobello, sauteed spinach, herb chicken jus
Gluten Free

Suggested Pairing: 2019 Griffin Creek Cabernet Franc

CEDAR PLANK SALMON* | \$38
tarragon, brussels sporouts, bacon lardons,
foraged mushrooms, corn sauce
Gluten Free

Suggested Pairing: 2020 Elton Pinot Noir

FILET MIGNON* | \$64
baby carrot, cippolini onion, summer squash, shiitake mushrooms,
mashed potatoes, butterbloom cheese reduction, veal demi glace
Gluten Free

Suggested Pairing: 2018 Pambrun Chrysologue

Dessert

MEYER LEMON CHEESECAKE | \$14
blueberry compote, blackberry compote
Gluten Free and Vegetarian

ICE CREAM and SORBET | \$6
ask your server for daily selections

FRENCH PRESS COFFEE or HOT TEA | \$3

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