

Pairings Menu

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

Starters

BREAD with HOUSE CULTURED BUTTER | \$6

WHIPPED FETA with HONEY & PISTACHIOS | \$10

FORAGED MUSHROOM BISQUE | \$15

truffle creme, chive

Gluten Free

Suggested Pairing: 2021 Tualatin Estate Chardonnay

CASCADIA BOARD | \$46

cured meats and local cheese with
seasonal accouterments and local artisan bread

Cheese Board Only | \$38

Can be made Gluten Free

Suggested Pairing: 2018 Elton Self-Rooted Pinot Noir

PLANK ROASTED MUSHROOMS | \$17

lemon, thyme, garlic, arugula

Vegan, Gluten Free, Dairy Free

Suggested Pairing: 2020 Tualatin Estate Pinot Noir

TARRAGON SHRIMP | \$19

marscapone, shallots, tomato, crispy prosciutto, grilled baguette

Can be made Gluten Free

Suggested Pairing: 2022 Estate Chardonnay

SEARED BEEF TENDERLOIN BITES | \$21

cumin, coriander, veal demi glace, fries

Gluten Free, Dairy Free

Suggested Pairing: 2020 Maison Bleue Voyageur Syrah

CAESAR SALAD | \$13

romaine, caesar dressing, house croutons, parmesan

Can be made Gluten Free

Suggested Pairing: 2021 Elton Chardonnay

WINTER SQUASH SALAD | \$16

baby greens, kale, dried cranberries, quinoa, red onion,
pinot poached pear, blue cheese, walnut vinaigrette

Gluten Free, Vegetarian or Can be made Vegan

Suggested Pairing: 2021 Elton Chardonnay

SALAD ADDITIONS

chicken | \$7 blackend salmon | \$8

beef tendeloin bites | \$14

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

Dinner Pairings

HAPPY VALLEY MUSHROOM BURGER* | \$19

1/3 lb american waygu beef, peppered bacon,
sauteed mushrooms, brie, arugula,
salted potato bun, truffle fries

Gluten Free

Suggested Pairing: 2021 Elton Pinot Noir

Available after 3:00pm

BUTTERNUT SQUASH RISOTTO | \$22

caramelized onion, foraged mushroom,
spinach, chive, browned butter sage
add pacific white shrimp for \$9

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

Suggested Pairing: 2020 Tualatin Estate Pinot Noir

CHICKEN PICATTA | \$32

fried capers, lemon, shallot,
garlic mashed potato, seasonal veggies

Gluten Free

Suggested Pairing: 2021 Tualatin Estate Chardonnay

CEDAR PLANK SALMON* | \$38

tarragon, brussels sporouts, bacon lardons,
foraged mushrooms, yellow corn sauce

Gluten Free

Suggested Pairing: 2021 Elton Pinot Noir

FILET MIGNON* | \$64

cippolini onion, zucchini, shiitake mushrooms,
mashed potatoes, brie cheese reduction, veal demi glace

Gluten Free

Suggested Pairing: 2018 Pambrun Cabernet Sauvignon

Dessert

MEYER LEMON CHEESECAKE | \$14

blueberry compote, blackberry puree, mint fluid gel

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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