

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 & PISTACHIOS | \$10

TRUFFLE FRIES | \$9

FORAGED MUSHROOM BISQUE | \$15

truffle creme, chive  
*Gluten Free, Vegetarian*

*Suggested Pairing: 2022 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 Bernau Estate Pinot Noir*

PLANK ROASTED MUSHROOMS | \$17

lemon, thyme, garlic, arugula  
*Vegan, Gluten Free, Dairy Free*

*Suggested Pairing: 2021 Tualatin Estate Pinot Noir*

Salads

CAESAR SALAD | \$13

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

*Suggested Pairing: 2017 Elton Chardonnay*

ROASTED BEET SALAD | \$20

roasted beets, pesto, pumpkin seeds, citrus vinaigrette,  
burrata, orange supremes, horseradish jelly  
*Gluten Free, Vegetarian, Can be made Vegan*

*Suggested Pairing: 2017 Elton Chardonnay*

Salad Additions

grilled chicken | \$7      pacific white shrimp | \$9

TARRAGON SHRIMP | \$19

marscapone, shallots, tomato, crispy prosciutto,  
grilled baguette  
*Can be made Gluten Free*

*Suggested Pairing: 2022 Dry Riesling*

SEARED BEEF TENDERLOIN BITES\* | \$22

cumin, coriander, veal demi glace, fries  
*Gluten Free, Dairy Free*

*Suggested Pairing: 2021 Maison Bleue Voyageur*

HAPPY VALLEY WAGYU BURGER\* | \$24

½ lb wagyu beef-brisket patty, peppered bacon,  
fried egg-aioli, monterey jack, kettle chip crunchies,  
arugula, potato bun, truffle fries  
*Can be made Gluten Free*

*Suggested Pairing: 2021 Bernau Estate Pinot Noir*

SPRING PEA AND ASPARAGUS RISOTTO | \$22

english peas, leeks, foraged mushroom,  
pea vines, lemon zest, mint, asparagus  
add pacific white shrimp | \$9

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

*Suggested Pairing: 2021 Tualatin Estate Pinot Noir*

Thursday Special

PRIME RIB | 8 oz. \$32 | 16 oz. \$64

broccolini, mashed potato, au jus, horseradish  
*Gluten Free*

*Suggested Pairing: 2018 Pambrun Cabernet Sauvignon*

Dessert

MEYER LEMON CHEESECAKE | \$14

blueberry compote, raspberry puree  
*Gluten Free and Vegetarian*

ICE CREAM *and* SORBET | \$6

ask your server for daily selections

OTHER BEVERAGES

CRAFT COCKTAILS | \$14      DRAFT BEER | \$6      FRENCH PRESS COFFEE, TEA, SPARKLING WATER, GINGER BEER | \$3  
Ask your server for current varieties

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