

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

Suggested Pairing: 2021 Tualatin 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: 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, Can be made Vegan

Suggested Pairing: 2021 Elton Chardonnay

Salad Additions

grilled chicken | \$7 blackened salmon | \$8
pacific white shrimp | \$9

HAPPY VALLEY MUSHROOM BURGER* | \$19

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

Can be made Gluten Free

Suggested Pairing: 2021 Elton Pinot Noir

Available after 3pm

BUTTERNUT SQUASH RISOTTO | \$22

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

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

Suggested Pairing: 2020 Tualatin Estate Pinot Noir

CHICKEN PICCATA | \$32

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

Suggested Pairing: 2021 Tualatin Estate Chardonnay

CEDAR PLANK SALMON* | \$38

tarragon, brussels sprouts, 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

Thursday Special

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

seasonal vegetable, mashed potato, au jus, horseradish
Gluten Free

Suggested Pairing: 2018 Pambrun Cabernet Sauvignon

Dessert

MEYER LEMON CHEESECAKE | \$14

blueberry compote, blackberry purée
Gluten Free and Vegetarian

ICE CREAM AND SORBET | \$6

ask your server for daily selections

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.