

# 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

## Starters

**FORAGED MUSHROOM BISQUE** | \$15  
trumpet mushroom, crème fraîche

*Suggested Pairing: 2020 Tualatin Estate Pinot Noir*

**LOCAL ARTISAN CHEESES** | \$26  
seasonal accouterments and local artisan bread

*Suggested Pairing: 2021 Bernau Block Chardonnay*

**CASCADIA BOARD** | \$40  
cured meats and local cheese with  
seasonal accouterments and local artisan bread

*Suggested Pairing: 2017 Elton Self-Rooted Pinot Noir*

**ROASTED SUNCHOKES** *with* **MINT TAHINI** | \$11  
rainbow carrot, beets, 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 Riesling*

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

*Suggested Pairing: 2018 Pambrun Chrysologue Red Blend*

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

## Dinner Pairings

**SPINACH SALAD WITH CITRUS** | \$16  
mizuna, cara cara orange, red onion, pecorino,  
edible flowers, rhubarb-poppysseed vinaigrette  
add chicken for \$9 | add soup \$2

*Can be made Gluten Free, Vegetarian or Vegan*

*Suggested Pairing: 2021 Estate Chardonnay*

**CLAMS** | \$19  
ginger, saffron, bell peppers, scallion, roma tomato,  
grilled artisanal bread  
*Can be made Gluten Free*

*Suggested Pairing: 2022 Estate Pinot Gris*

**ZUCCHINI THREADS** | \$22  
roma tomato, artichoke hearts, basil, kalamata olive, garlic, pinenuts  
add pacific white shrimp for \$8  
*Vegan, Gluten Free, Dairy Free*

*Suggested Pairing: 2020 Elton Pinot Noir*

**SAVORY HERB ROASTED CHICKEN** | \$28  
chèvre, sun dried tomatoes, spinach, baby potatoes, cream  
*Gluten Free*

*Suggested Pairing: 2019 Bernau Block Pinot Noir*

**ANCHO CHILI GRILLED HALIBUT\*** | \$36  
avocado-tomatillo relish, salsa roja, roasted corn mashed potatoes  
*Gluten Free*

*Suggested Pairing: 2019 Griffin Creek Cabernet Franc*

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

*Suggested Pairing: 2019 Maison Bleue Voyageur Syrah*

## Dessert

**CARAMELIZED BANANA CHEESECAKE** | \$14  
chocolate mousse buttons, cocoa nib creme  
*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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