

# 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 *and* SALTED NUTS** | \$7

**FRIED BRUSSELS *with* BACON, POMEGRANATE,  
MUSTARD VINAIGRETTE** | \$11

**POTATO WEDGES *with* CARMELIZED ONION DIP** | \$11

**GRILLED CARROTS *with*  
BROWN BUTTER MAPLE GLAZE** | \$11

## Starters

**BREAD *with* HOUSE CULTURED BUTTER** | \$6

**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: 2020 Bernau Block Chardonnay*

**CASCADIA BOARD** | \$34  
cured meats and local cheese with  
seasonal accouterments and local artisan bread

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

**DUNGENESS CRAB TOASTS** | \$18  
radish escabeche, serrano, arugula, chive, maitaise sauce, brioche

*Suggested Pairing: 2021 Estate Chardonnay*

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

## Lunch Pairings

**KALE CAESAR SALAD** | \$13  
garlic croutons, house caesar dressing, parmesan  
add chicken for \$9

*Can be made Gluten Free, Vegetarian or Vegan*

*Suggested Pairing: 2021 Estate Rosé*

**BEET SALAD** | \$16  
baby greens, frisée, apples, orange segments, blue cheese,  
candied pecans, tarragon vinaigrette  
add chicken for \$9

*Gluten Free, Vegetarian can be made Vegan*

*Suggested Pairing: 2020 Tualatin Estate Chardonnay*

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

*Suggested Pairing: 2017 Pambrun Chrysologue Red Blend*

**WILLAMETTE PINOT BBQ BURGER\*** | \$19  
1/3 lb american wagyu beef, onion strings,  
pepper bacon, pinot bbq sauce, english cheddar,  
sea salt potato bun, truffle fries

*Can be made Gluten Free upon request*

*Suggested Pairing: 2019 Bernau Block Pinot Noir*

**STRIPED BASS\*** | \$32  
brussels sprouts, fingerling potato, bacon,  
celery root purée, pepita pesto

*Can be made Gluten Free*

*Suggested Pairing: 2017 Elton Chardonnay*

## Dessert

**BLOOD ORANGE and CARDAMOM CHEESECAKE** | \$14  
oat and pecan sablé

*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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