

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.

Lunch 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

HALIBUT FISH & CHIPS | 1 pc. \$16 | 2 pc. \$24
house dill tartar sauce, french fries, lemon

Suggested Pairing: 2020 Bernau Block Chardonnay

HAPPY VALLEY AEGEAN BURGER* | \$19
½ lb american wagyu beef and anderson ranch lamb,
tomato, house tzatziki sauce, fresh herbs, feta, leek micros
sea salt potato bun, truffle fries

Can be made Vegetarian or Gluten Free upon request

Suggested Pairing: 2019 Griffin Creek Tempranillo

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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