

Wine Shop Menu

Taking inspiration from our wines' characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.

TRUFFLE FRIES | \$9

WHIPPED FETA *with* **HONEY & PISTACHIOS** | \$10
toasted pita bread

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 accouterments 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: 2022 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 Pambrun Chrysologue

WINTER SQUASH SALAD | \$16
baby greens, kale, dried cranberries, quinoa, red onion,
pinot poached pear, blue cheese, walnut vinaigrette
add chicken \$7
Gluten Free, Vegetarian or Can be made Vegan

Suggested Pairing: 2021 Elton Chardonnay

HAPPY VALLEY MUSHROOM BURGER* | \$19
¹/₃ lb american waygu beef, pepper bacon,
sauteed mushrooms, brie, arugula,
salted potato butn, truffle fries
Can be made Gluten Free

Suggested Pairing: 2021 Elton Pinot Noir

FRENCH PRESS COFFEE *or* **HOT TEA** | \$3

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